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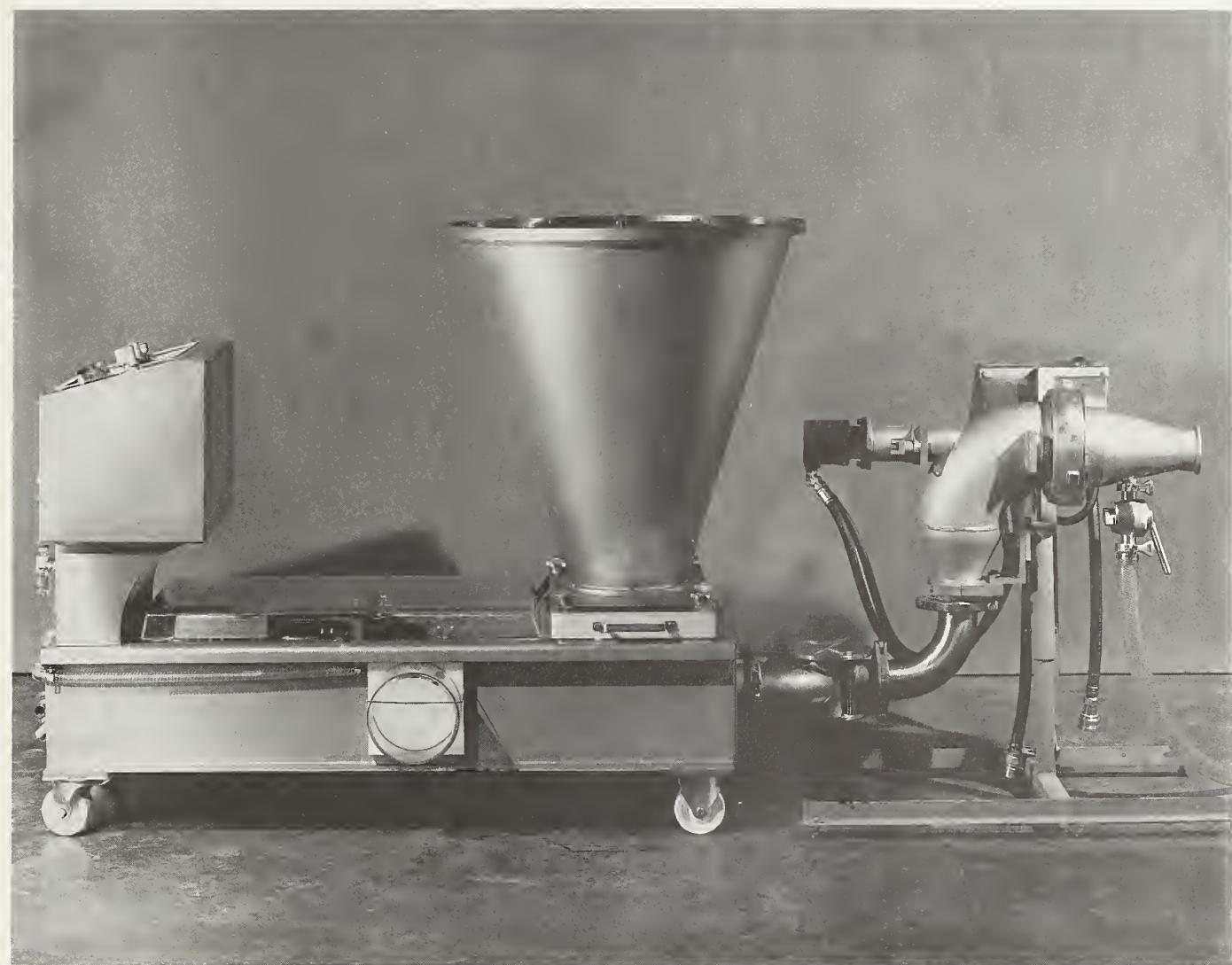
Science and
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Accepted Meat and Poultry Equipment

SEP 3 1983
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**Listings Effective through June 1992
Supersedes All Previous Issues**

[See Order Form on inside back cover]

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INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Branch; Facilities Equipment and Sanitation Division (FESD), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

EXCLUDED EQUIPMENT

Equipment which was in place and in use before 1968, which was prior to the creation of the Equipment Acceptance Program, or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used on fully packaged product.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.*
8. Pallets for packaged product.
9. Picking fingers.*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing and transporting fully rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO₂ snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the implant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture
Food Safety and Inspection Service
Facilities Equipment and Sanitation Division
Equipment Branch, Room 2168, South Building
Washington D.C. 20250-3700
Phone No. (202) 720-7386 Fax No. (202) 690-0486

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment,
and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

Files that have had no action after a period of two years will be destroyed.

USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents
Government Printing Office
Washington D.C. 20402
Phone # (202) 783-3238

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS
Houston, Texas
Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS
Houston, Texas
Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)].

In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator
U. S. Department of Agriculture
Food Safety and Inspection Service
Room 334 - E, Administration Building
Washington D.C. 20250-3700

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

USDA, FSIS, Product Assessment Division
Compounds and Packaging Branch
Building 306, Room 300, BARC-East
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Compounds and Packaging Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its

manufacturer may submit the chemical composition to the Compounds and Packaging Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Compounds and Packaging Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Compounds and Packaging Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.
2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.
3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee
USDA, Food Safety and Inspection Service
Room 1140, South Building
Washington D.C. 20250-3700

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.
2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.
3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.
4. Easily removable elbows with quick disconnect mechanisms shall be located at each change of direction.
5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.
6. All sections shall be available for inspection without posing any safety hazard to the inspector.

PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

Clear demountable rigid plastic piping may be used for two way flow provided it is chemically and functionally acceptable. Opaque plastic piping may be used for brine for one way purposes only.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between each use. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parenthesis beside the listing of the accepted equipment.

MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

**The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. The hose material must be installed in a manner which allows for inspection of the interior surface. Sanitary connectors can be installed at appropriate intervals to allow breakdown for visual inspection or use of inspection devices, such as, boroscopes.

Hoses without sanitary connectors are acceptable for steam and water lines where breakdown for cleaning and inspection is not necessary. However, hoses used for re-circulating water into and out of product contact areas must satisfy the requirement for product contact hoses.

PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

SCREENS AND FILTERS

Screens and straining devices shall be readily removable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO₂ equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and

rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Compounds and Packaging Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The traps must not be placed above uncovered product or above uncovered product traffic ways.
3. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.
4. The equipment shall have a removeable shelf or drawer which collects all trapped insects.
5. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed

to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

AUTOMATIC POULTRY EVISCERATING EQUIPMENT

All surfaces of automatic poultry eviscerating equipment which come in contact with raw product must be sanitized between each use. Sanitization may be accomplished by flushing the contact surfaces with either 180 degree F. water or with water containing 20 ppm residual chlorine at the point of use.

HOCK BLOW-OFF EQUIPMENT

Filters used on the compressed-air line shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles.

The air-pressure must be measured and recorded with appropriate devices and must be set to deliver 75 to 125 PSI.

The blown air must be confined so that it is captured by a water curtain or by an exhaust system that has a suction of at least 1500 CFM at the point of exhaust.

The hock blow-off system should not be used as a substitute for good dressing procedures. Dressing contamination more than 2 centimeters in length in its longest dimension must be handled as usual and trimmed. Foreign material (e.g., dirt, specks, and hairs) should be removed and not spread to the round area.

The compressed-air system should not be used on carcasses with fecal contamination. Such carcasses are to be handled and trimmed in a sanitary manner.

OZONE WATER TREATMENT AND RECYCLING EQUIPMENT

Equipment used to ozonize and recycle water shall be constructed from non-corrosive type material with safe and easy access for cleanup and sanitary inspection of all component parts. Pumps and piping shall be of acceptable sanitary type, demountable, with quick disconnect mechanisms at each change of direction. Tanks, funnels, ozone generators, filter housings and filter media shall be USDA accepted and easily demountable for cleanup and sanitary inspection. The establishment operators shall obtain written approval of a water re-use procedure from the Sanitation Branch. They shall also have written procedures for measuring and recording the total bacteria count and the total organic carbon level (TOC) in the ozone treated water returning to the source of use. (Established guidelines: a total aerobic plate count of less than 1000/ml, coliform less than 10/ml, and E. coli less than 2/ml).

All systems shall have monitoring devices on line:

1. to measure and record the ozone level and concentration in the immediate area (Ozone concentration cannot exceed .1 ppm);
2. to measure and record ozone level and range of turbidity in the water being returned to the source of use (All ozone must be dissipated at this time and turbidity must be within the range of 0.5-5.0 NTU [nephelometric turbidity units]; and
3. to automatically interrupt the water flow if the quality of the ozone treated water does not comply with established NTU guidelines.

DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.

- A -A & D ENGINEERING, INCORPORATED

MILPITAS, CALIFORNIA

Scales: FV-WP

Scales (For packaged product only):

FV-KA1, FW, FV-KSP

Over/Under Check-Weighing Scale: FS
SeriesA & J MANUFACTURING COMPANY

ENGLEWOOD, COLORADO

Can Separator, AFC Series:
100-..AABURCO, INCORPORATED

GRASS VALLEY, CALIFORNIA

Dough Sheeter: PM-1, PM-2, DR10,
DR16Turnover Machine: PM-3, PM-4, MT20,
SA21A.B.C. RESEARCH CORPORATION

GAINESVILLE, FLORIDA

Culture Dispenser: JB80GW

ABEX CORPORATION

COLUMBUS, OHIO

Meat Press w/Index Table: WT-12,
WT-12G, WS-12, WS-12G, FH-20, FH
-20G, FN -50ABR FOOD MACHINERY INTERNATIONAL, LTD.

OAKVILLE, ONTARIO, CANADA

Dicer: ABR
Sausage Link Cutter: Hy-Cut,
C, D, & E

Vacuum Meat Tumbler: T-150

Ham Tumbler: HT-8

AC & R SPECIALISTS

SIOUX CITY, IOWA

Air Duct Material (Acceptance
applies to material only. Each
installation must be reviewed by
the Equipment Branch.): #S/2522ACCUFLEX INDUSTRIAL HOSE, LTD.

GUELPH, ONTARIO

Hose: 106, 107 & 108, 206

ACCURATE DRY MATERIAL FEEDERS

WHITEWATER, WISCONSIN

Sanitary Dry Feeder: 1200 Series,
312, 612ACCURATE METERING SYSTEMS, INC.

SCHAUMBURG, ILLINOIS

Electro Magnetic Flowmeter: IZI
Series: 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"Electromagnetic Flowmeters: IZM
Series 3/4", 1", 1 1/2", 2", 2
1/2", 3", 4"Electromagnetic Flowmeters: IZX
Series 1/10", 1/8", 1/4", 3/8",
1/2", 1", 1 1/2", 2", 3", 4"Positive Displacement Liquid
Flowmeters: RZ-2A, RZ-2ADACME PACKAGING A DIVISION OF

INTERLAKE, INC. OAKFOREST, IL

Clipper Machine: "Silver-Lok"

R73K3

ACRISON, INC.

MOONACHIE, NEW JERSEY

Blender: 350

Meat Feeder: 105-S-..-

Volumetric Feeder: 1015-S-..-

Volumetric Feeder: 101-S-..,

130-S-

ADAMATIC

EATONTOWN, NEW JERSEY

Rack Ovens: RR 1X1 75/50, RR 1X1
135GS, RR 1X1 180, RR 1X1 1-200,
RR 1X1 180ADAM EQUIPMENT COMPANY

BELMAR, NEW JERSEY

"Adematic" Revert Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1DFS 100/60,
2X1DFS 100/60, 1X1 DFS 180ADAMS INTERNATIONAL

SOUTH BELOIT, ILLINOIS

Baked Collette Machine: RF...

ADCO

SANGER, CALIFORNIA

Carton Machine: 15 D -SS, 15 E
-SS, 15 F -SS, 15 D -E C, 15 E
-EC, 15 F -EC, 15D...-SS,
15E...-SS, 15F...-SS, 15D...-EC,
15E...-EC, 15F...-ECS/S Carton Former & Loader: IML
Tri-Seal Machine: 16B, 16C, 16-...ADEPT TECHNOLOGY, INCORPORATED

SAN JOSE, CALIFORNIA

Robotic Arm (does not include
product mechanism): Adept One,
PackOne RobotADMIX, INCORPORATED

LONDONDERRY, NEW HAMPSHIRE

Rotostat Hi Shear Mixer: X-., X-.,
XP-., XP-..ADVANCED DETECTION SYSTEMS

MILWAUKEE, WISCONSIN

Metal Detector: 1000 Series
Pipeline/Reject System: P0003XXSADVANCED EQUIPMENT INCORPORATED

RICHMOND, B. C., CANADA

Tunnel Freezer: 360

ADVANCE FOODS SERVICE

WESTBURY, NEW YORK

Tables: 91, 92,
40 Series and 90 Series, OB
-Series

S/S Pans: 20 Series

ADVANCE FOOD SERVICE EQUIPMENT CO.

INC. WESTBURY, NEW YORK

S/S Foot Operated Sinks: 7-PS-18,
7PS-90

S/S Knee Operated Sink: 7-PS-32

ADVANCE MEAT SYSTEMS

ENGLEWOOD, COLORADO

Slicer: RC-5000A, RC 7000, RC5001,

RC7001

Rotary Cutter: "RYOWA" NR-61 and

NR-9

Log Lifter: AMS-01

ADVANCE WEIGHT SYSTEMS, INC.

GRAFTON, OHIO

S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC

CORP., OAK RIDGE, TENNESSEE

"Chub -Pak" Conveyor: 3712

Primal Overwrap Table: 93072-40

Saw Table: 93901

Lug Racks: 13069

Landing Table: 93071

Infeed Table : 93068

Vacuum Pack Table: 9307-0

Bone & Fat Conveyor: B-3800

Trimming Conveyor: E-3808

3-Tier Boning Conveyor: AR-3814

Vacuum Nozzle: 3500

Vacuum Nozzle with Extension:
3500-A

Shrink Tunnel: 3602

ADVACED PROCESS TECHNOLOGY, INC.

CINCINNATI, OHIO

Uniblend Double Motion Mix Cooker:

A---DM

ADVITEC

WARSAW, INDIANA

X-Ray Bone Detection Machine: 50-100

"SPECTRASCANNER"

AERO HEAT EXCHANGER, INC.

RICHMOND, B. C., CANADA

BM Freezer: 840

AEW NORTH AMERICA, LTD.

DEERFIELD, ILLINOIS

Saw Roller Table: 900

Band Saw: AEW-350, AEW -400,

AEW-900

Automatic Portioning Saw: APS-200

Band Saw: AEW-350M, AEW-400M,

AEW-900M

Automatic Sawing System: HS-400-.

Band Saw: 600

Automatic Portion Control Saw: APC

Bandsaw: AEW-250M

AFTEC, INC.

JEFFERSONVILLE, INDIANA

Thermodyne Cooker: THS-..

AGA GAS, INC.

CLEVELAND, OH

Cryogenic Freezer: M-60-12, M-90-12,

M-120-12, M30-06, M60-06

AGGIE BONING CORPORATION

ESTHERVILLE, IOWA

Boning Machine: Water Pressure 1

AGNELLI MARIO

BUSERO (MILAN), ITALY

Automatic Dough Sheeter: A-...

Pasta Mixer: MM.., MM...

Ravioli Machine: RN...

AGRI WELDING SERVICE, INC.

DANVILLE, PENNSYLVANIA Conveyors: AGA...., AGB101....	w/Suitable Exhaust System: CBS.....AL LIN Freezer: "Cryo-Chill" CCR.....	LD-304, LD-305 Belt Conveoyer C1, C2... ...
AGRI WELDING SERVICE, INC. DANVILLE, PENNSYLVANIA Transfer Conveyor: AGB101....	AJINOMOTO USA, INC. NEW YORK, NEW YORK Noodle-making machine: NM-100G, NM-100S Shaomi Machine: DEC-100S Chao-Tus Machine: DEC-100G Compact Wrapper w/Conveyor: 27 Sliding Conveyor: 27-A	S/S Pack Table: 200 S/S Sausage Work Table: 210 S/S Sausage Stuffing Table: 220 S/S Belt Conveyor: 310 S/S Scaling Screw Conveyor: 400 S/S Product Feeder Screw Conveyor: 410 S/S Inclined Screw Conveyor: 420 S/S Slat Conveyor: 500 S/S Banding Conveyor: 510 Hi-Lift Dumper: 600, 640 Vat Dumper: 610 Skip Rail Dumper: 620 S/S Pickle Tanks: 700 S/S Casing Soak Tanks: 710 Transfer Conveyor: 320 Pack-Off Conveyor: 330 Roller Conveyor: 520 Spiral Conveyor: 910 Tower Loader: 630 Bacon Bits Press: BBP-1 Vacuum Storage Tank: 720 Belly Feeder: D-0816 Ham Stuffer: 1000 Stockinette Stuffer: D-0846
AIRCO CRYOGENICS IRVINE, CALIFORNIA CO2/LN2 Freezing Tunnel: KFT-... CO2/LN2 Spiral Freezer: KF-... ...S Spiral Cooker CC-28-8005	ALAMO REFRIGERATION SAN ANTONIO, TEXAS Freezer Tunnel: 75-3300-24-1200	ALINE SYSTEM CORP. WHITTIER, CALIFORNIA Sealer and Shrink Wrap Tunnel: 2428ST
AIRCO INDUSTRIAL GASES MURRAY HILL, NEW JERSEY Dri-Pack Snow Dispenser: 285048, 24875 W/Evacuator: 285101 W/Exhaust Hood: 24875 CO2 Dri-Pak: 50 HX, 51 HP CO2Snow Horn: 1.25, 3.75, 6.25X, 5H8X CO2 Snow Horn (Use with an acceptable hood and exhaust system): LVSH-7, EHS -.. CO2 Tumble Freezer: TFF18-15, TFF18-20, TFF18-25 CO2 Snowing System: 13628 Liquid Nitrogen Freeze Tunnel: 420 -6-67 Dry Ice Pelletizer: P-250, P-500, P-1000 "Kwick-Chill" Snow Hood 28-5460 CO2 Injector (Bottom Mount): LV-D-2308966, B-2-286142 Liquid Nitrogen Chilling Spray Manifold: C-1-309082 (Use with an acceptable hood and exhaust system.) CO2/LN2 Freezing Tunnel: KFT-... CO2/LN2 Spiral Freezer: KF-... Spiral Cooker: CC-28-8005 Airco CO2 Dri-Pack Snow Horns: DLV-52, SLV-52 Portable Snow Horns: PSH-3.5, LVSH(without handle) Batch Freezer: KFB-200, KFB-300 CO2 Three Port Injector: D-13010297 CO2 Tumble Freezer: TFF18-15, TFF18-20, TFF18-25 Cryogenic Auger: CSC 12-10 and CSC-... Snow Generator with Ice Combo: SG4C Snow Generator: SG4	THE ALBERT COMPANY YORBA LINDA, CALIFORNIA Patty Former: SM-101-1	
AIR PRODUCTS & CHEMICALS, INC. ALLENTOWN, PENNSYLVANIA LIN Tunnel Freezer: "Cryo-Quick" RP-....., RP-....., R-....., R-....., GR-..... CO2 Snow Accumulator: CSA-... CO2 Snow Hood: CPS-..... CO2 Tunnel Freezer: CP-....-PO CO2 Snow Generator CSG-... w/Suitable Exhaust System Carbon Dioxide Snowing Hood	ALDEN ENGINEERING COMPANY FOXBORO, MASSACHUSETTS Boning Conveyor: BC Fat Conveyor: BC-F Combination Boning Conveyor: BC-BF Wire Belt Conveyor: WB, WB-1, WB -V Feed Hopper: FH-B, FH-H Rotary Packing Table: MB-LS Conveyor: BC-B, ABC-B Vat Dumper: VD Mesh-Belt Conveyor: MB Inclined Cleated Belt Conveyor: CB Conveyored Boning Table: BC-FB Lazy Susan Table: LS	ALKAR, DIVISION OF DEC INTERNATIONAL LODI, WISCONSIN Continuous Frank Processing Unit: CPS-1971 Acid Application Tunnell: AA-71 Brine Chill Tunnel: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3 Brine Chill Unit: LBC-T Brine Chill Unit (Test Module): BTM-01 Liquid Smoke Tunnel: LS-2 Smoke Houses: Gas, Steam Food Processing Oven: EO-75- Continuous Bacon Processing Unit: CB-5000 S/S Smokehouse Trucks: TR-.. Continuous Multi Purpose Processing Unit: CMP-.... Cooker: CKRS-.PM, CKRW-.PM Chiller: CHRG-.PM, CHRB-.PM, CHRG-.PM Food Processing Over: Gas, Steam Brine Chiller: BC/R-...T-..TN Coloring Cabinet: LCC-1
AIR PRODUCTS & CHEMICALS, INC. ALLENTOWN, PENNSYLVANIA LIN Tunnel Freezer: "Cryo-Quick" RP-....., RP-....., R-....., R-....., GR-..... CO2 Snow Accumulator: CSA-... CO2 Snow Hood: CPS-..... CO2 Tunnel Freezer: CP-....-PO CO2 Snow Generator CSG-... w/Suitable Exhaust System Carbon Dioxide Snowing Hood	ALFA-LAVAL FT. LEE, NEW JERSEY Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45 Heat Exchanger, Swept Surface: HC-..... Fund-A-Filter: Precoat A Surge Tank: S-.... CVT Inducer Pump GC Fast Clamp Fittings Vacu-Therm: 800 Plate Heat Exchanger: P141-HB, H7-FMC, H10-FMC, M10-MFG Triple-Tube Heat Exchanger Decanter, Centrifuge: SNX-... Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-... Contherm Scraped Surface Heat Exchanger: HC-....S-..N Hermetic Separator: BPB-209 S/S Plate Heat Exchanger: A10-BFG	ALLEN FRUIT COMPANY, INC. NEWBERG, OREGON Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-...., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529 Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-...., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732
AIR PRODUCTS & CHEMICALS, INC. ALLENTOWN, PENNSYLVANIA LIN Tunnel Freezer: "Cryo-Quick" RP-....., RP-....., R-....., R-....., GR-..... CO2 Snow Accumulator: CSA-... CO2 Snow Hood: CPS-..... CO2 Tunnel Freezer: CP-....-PO CO2 Snow Generator CSG-... w/Suitable Exhaust System Carbon Dioxide Snowing Hood	ALGONA FOOD ENGINEERING COMPANY ALGONA, IOWA Meat Core Sampler: 6-H-117 Tripe Scalder: TS-101 Vat Dumper: LD-302, LD-303,	

<u>ALLEN GAUGE & TOOL COMPANY</u> PITTSBURGH, PENNSYLVANIA Sausage Linker W/Cart 738: Y, JY Conveyor: A-10, A-12-2T	Continuous Chiller/Freezer "HI Cube Slant" A, G, AG	Ultraviolet Unit: AP 60A, AP60B (with GE Lamp G25T8) Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual
<u>ALLEN MACHINERY</u> NEWBERG, OREGON Tote Dumper: D-11401 Vibrating Aligning Conveyor: 11268 Conveyor: PB-1 Bucket Elevator: ALS-..., AMS-...	<u>ALLOY HARDFACING & ENGINEERING CO.</u> MINNEAPOLIS, MINNESOTA Hydraulic Pump: "Alloy Ramveyor"	<u>ALPS ELECTRO-AIRE INDUSTRIES</u> DALLAS, TEXAS Sterilamp Light Fixture: G-36-2A Germicidal Lamp (For use w/ approved G4S11 or G8T5): HU-32, HU-64 Germicidal Lamp: 41-36-1&2, 41-3 6-2&4L Note: Above lamps must be used in accordance with Part 7, para. 7.1 6(b) of the Meat and Poultry Inspection Manual.
<u>ALLENTOWN WIRE PRODUCTS INC.</u> ALLENTOWN, NEW JERSEY Wire Basket: Nylon, Type 11 Wire Baskets	<u>ALLOY PRODUCTS COMPANY</u> WAUKESHA, WISCONSIN Valves: Air Operated In-Line Filters: 1 & 2 Square Feet Sanitary Filter and Strainer: 5000, 6000 Pipeline Product Recovery Unit: PR-50 Packaging Machine: "Mark" 12-8 Ball Check Valve: 45RYRSN Air Check Valve: A-1997 Air Valve: 840-10, 840-20	<u>W.F. ALLENPOHL, INC.</u> HIGH POINT, NORTH CAROLINA Carrier, Chicken: DC-1 Carrier, Turkey: DC-IT Carrier, Parts: DC-1, DC-1B Carrier, Turkey, Spike: DC-IT Air Weight Scale: AW, AW 10000-4 Carrousel Poultry Sizing Machine: 100 Carrier: C-1 Air Weight Box Packer: BP-1, BP-2 Turkey Sizing System: TS Carrier: SW 2-Tier Poultry Carrier (2 hooks): DC-1-2 Plastic Carrier: PC-7
<u>ALL-FILL, INC.</u> EXTON, PENNSYLVANIA Inclined Screw Conveyor & Hopper Agitation Assembly: ISC Checkweigher: "Guardian" Conveyor: 800	<u>ALLPAC, INC.</u> DALLAS, TEXAS Horizontal Wrapping Machine: M-Super, Super 7, 06, Super 7-011, Super Seven Form, Fill, and Seal Machine: S-130-D	<u>ALTMAN INDUSTRIES, INC.</u> GRAY, GEORGIA Cabbage Coring Machine: 131S
<u>ALL-FILL INC.</u> NEWTON SQUARE, PENNSYLVANIA Filling Machine: Floor BM	<u>ALL PACKAGING MACHINERY & SUPPLIES CORP., ERRICH MACHINERY DIVISION</u> RONKONKOMA, NEW YORK Bagging Machines: 913, 917, MGI Speedy Auto Bagging Machine: HCBS-1/8-T, VCBS-1/8-6"X5, VBS-3/8, TBS-3/8	<u>ALTO CORPORATION</u> YORK, PENNSYLVANIA Wire Red Belting: Wendway S/S U-Bar Wire Rod Belting: Wendway S/S Slat Link Belting (Packaged Product Only): Wendway S/S S/S Spiral Conveyor: Helimatic
<u>ALLIANCE SYSTEMS</u> HOUSTON, TEXAS Meat Processing Machine (Manufactures brochettes or kabobs.): EMSENS EABH 81-64 Kabob Processing Machine: #ESA Brochette-Kabob Machine: NIJAL N.CB-009-01-92	<u>ALL-PAK, INC.</u> RIVERDALE, GEORGIA Packaging Machine: "Speedpak" Golden Nine	<u>ALTO-SHAAM, INC.</u> MENOMONEE FALLS, WISCONSIN "Thunderbolt" Roasting and Holding Oven:TH-HD Low Temperature Cooking and Holding Ovens: 500-TH-II, 750-TH-II, 1000-TH-II/SPLIT, 1000-TH-II, 1000-TH-I/HD, CH-50, CH-75/DM, CH-100-1/DM, CH-100-2H
<u>ALLIED AUTOMATION</u> DALLAS, TEXAS Bagmaster: Sergeant 400-FSR, 500-FSR AG Stand: Sergeant-MPS, GPL/MPS EA Stand: Sergeant-MPS, GPL/MPS L-Sealer: Sergeant 1620-B, 1620-C, LM-1620-B, LM-1620-C, 1620-C/GPL, LM-1620-C/GPL, 2030-B, 2030-C, 2016-C, 2016-D, 3020-C, 3020-D, B1610, B1610SS, B1614, B1614SS, C1620, C1620SS, D1313A, D1313B, D1620A, D1620B, D1620C, D2030B, D2030C, D3040B, D3040C, E1620C, E1620D, E2030C, E2030D Straight Arm Sealers: A160, A160SS, A300, A300SS	<u>ALL-POWER INC.</u> SIOUX CITY, IOWA Vat Dumper: C-984 Incline Conveyor: B-101 Circular Cutting Knife: K-200 Ham Saw: K-121 Cutting Conveyor: RS-650 Belt Conveyor: RS-960 Hog Viscera Table: HV-333 Cutting Boards: "All-cut," "Tuff-cut" S/S Beef Loading Bucket; L-900 (To be used with a suitable loading device as determined by the IIC.) S/S Jowl Roller JR-101 Plastic Flight Ham Can Conveyor: CC-A-8 (For Product in Cans or Trays) Conveyor: SS-101 Smokehouse Sausage Truck: ST-101 Boning Conveyor: PB-101-D Ham Run-A-Round Conveyor: RA-101 Cut and Boning Conveyor: PC501 Flight Conveyor: FC-904 Hog Gambrel (Hind feet not to be saved.): 41-8-202 "TOR" Blow-Gun: S-..., S-.... Snout Puller (Rotary) and Head Block: SP-400 22" Trim Product Slasher: K-201	<u>ALUMINUM COMPANY OF AMERICA</u> PITTSBURGH, PENNSYLVANIA Single Head Sealer: "TOR" 2 Automatic Sealer: "TOR" 1
<u>ALLIED BAGGING SYSTEMS, INC.</u> DEER PARK, NEW YORK Bag Loading Appliance: W-260-LH-M	<u>ALPINE BAN-BAC, INC.</u> DENVER, COLORADO	<u>ALVAC FOOD EQUIPMENT SALES COMPANY</u> LONG BEACH, CALIFORNIA Vacuum Packaging Machine: "Alvac" I, Alvac" II Vacuum Pack Machines: Stephan Alvac I SM, Stephan Alvac II SM
<u>ALLIED RESINOUS PRODUCTS</u> CONNEAUT, OHIO Cutting Boards: "BM", Boos-Poly Plas		<u>AMCO CORPORATION</u>
<u>ALLOY EXCHANGE COMPANY</u> FORT WORTH, TEXAS		

CHICAGO, IL	2-3K Accepted Meat Trucks Only)	Canco Closing Machine: 423-IES-00
Shelves (packaged product only):	"AFECO" Meat Tumbler: 175	
AMCO II	Overlapping Paddle Mixer: 5100	
Solid Shelves (direct food contact):	Mold Cover Press: 260	
Plasteel	Vacuum Stuffing Machine: DSVF-1600,	
Vented Shelves (packaged product	AMFEC #210	
only): Plasteel	Square Loaf Mold with Coil Spring	
	Cover: 632	
AMDEVCO ENGINEERING COMPANY	Stuffing Horn & S/S Table: 120	
MANKATO, MINNESOTA	Suction Hopper: 440	
Versa Bander: 118	S/S Meat Mold: 170	
AMERICAN BILTRITE (CANADA), LTD.		
SHERBROOKE, QUEBEC		
Belt (Food Contact): LNP...,		
LNP....		
Belt (Packaged Product Only):		
TN..., TN....		
AMERICAN BOTTLED EQUIPMENT COMPANY		
OWINGS MILLS, MARYLAND		
Conveyor/Accumulation Table:		
CTC-2000, UTB-2000,		
OTC-2000 (For packaged product		
only.)		
AMERICAN CAN COMPANY		
GREENWICH, CONNECTICUT		
Canco Closing Machines: 1-1A		
Western 422-IE-00, 400, 458-4DS,		
400-4R2A, 410-4R2A, 410-4R2-EM,		
410-4R2-S, 430-6R2-S		
Canco Vacuum Closing Machines: #1		
Pacific, #1 PUV Type B, #1 PUV		
Type BR, 00-6, 0-8A, 0-8C, #1		
Hi-Speed, #1 Universal, 3 00, 300		
-B, 402-3V, 600-IUV, 601-IUV, 602		
-IUV, 810-IUV, 910-IUV, 1101		
-IUV, 1102 -IUV, Callahan 226SV,		
Callahan 349SV-3		
Canco Ham Press: 900-5A		
"Mini-Mite" Packaging Machine:		
IPC		
Bacon Cartoner: TUX-MK-2		
Maraflex Packaging Machine: 725,		
717-E, RF-16		
Rigid Flex Packaging Machine:		
727-E-Y		
Infeed Conveyor: A-41		
Poly Clip Machines: SCD, SCH, DCH,		
FCA, DCD, SCA		
Packaging Machine: Bi-Vac-3		
Rotary Meat Filler, Model No. 1		
Closing Machine: 920-IUV, 08		
Vacuum Packaging Machine "Dixie		
Vac" DV2400E, DV2400S, 2000, 100		
AMERICAN CYANAMID COMPANY		
SANFORD, MAINE		
Cutting Boards: Acrylite		
Edible Oil Storage Tank: Laminac,		
EPX-196		
AMERICAN FOOD EQUIPMENT CO.		
HAYWARD, CALIFORNIA		
"Roto Pac" Lay Susan Table: 300		
Portable Belt Conveyor: 200 GM		
S/S Brine Tank: 50		
"AFECO" End Discharge Mixer: 510		
Gondola Hydra Dumper: 15-C		
Screw Conveyor: 150		
S/S Incline Screw Loader: 610		
Pack-off Conveyor: 110		
Truck Dumper (to be used with		
AMERICAN FOODS MACHINERY CORP.		
MEMPHIS, TENNESSEE		
Salt/Spice Dispenser: 2SO		
Spice Distributor: OM		
AMERICAN GAS		
DALLAS, TEXAS		
Box Snow Applicator: AG-501-WD		
AMERICAN HOECHST CORPORATION		
FORT LEE, NEW JERSEY		
Stuffer: Handtmann-VF-325		
Linker: Handtmann-VA		
S/S Lift Truck: NV-402		
AMERICAN NICHIREI FOODS CORPORATION		
FIFE, WASHINGTON		
Cooking Kneader: NT-6		
Cooking Kneader: 300 Liter		
AMERICAN INDUSTRIES SUPPLY, INC.		
NASHVILLE, TENNESSEE		
Cutting Boards: Cut Rite Simona		
2000		
AMERICAN MACHINE CO., INC.		
FOREST, MISSISSIPPI		
Poultry Cut-up Conveyor: AMC-..		
Poultry Cutter: AMC-520		
Duck Rocker Scalder: L-100		
Poultry Shackles: AM-180CU,		
AM-90CU, AM-240SEC, AM-99BP,		
AM-358BP, AM-109TK, AM-900COM		
Neck Skin Cutter 666		
AMERICAN MACHINE WORKS, INC.		
OMAHA, NEBRASKA		
Belt(Food Contact): Vibrathane 8007		
AMERICAN MEAT EQUIPMENT CORP.		
MONROVIA, CALIFORNIA		
Sausage Linking Machine: "Link		
Master" Mark II, Mark III		
Sausage Peeling Machines:		
STRIPMASTER Series I and II		
AMERICAN METAL FABRICATORS, INC.		
MARLOW HEIGHTS, MARYLAND		
Double Flip Type Conveyor CC-100		
AMERICAN METAL PRODUCTS INC.		
CINCINNATI, OHIO		
S/S Double Deck Conveyor:		
6725-..., 6725-....		
AMERICAN MICROTECH INC.		
RACINE, WISCONSIN		
Metal Detector: MD-..		
AMERICAN NATIONAL CAN		
FORMERLY AMERICAN CAN COMPANY		
CHICAGO, ILLINOIS		
AMERICAN PACKAGE MACHINE CORP.		
BELLEVUE, WASHINGTON		
Variopacker: VP-....		
Patty Counter and Stacker: 120-4		
Varowrap: P-... .		
AMERICAN PROCESS SYSTEMS, CORP.		
WAUKEGAN, ILLINOIS		
Blender: DRB-..		
Ribbon Blender: SRB-...		
Belt Conveyor: BC-100		
Screw Conveyor: SC-100		
Inclined Belt Conveyor: BC-110		
Conveyors: W-BC-100, W-BC-110,		
RC-100, PRC-100		
AMERICAN ULTRAVIOLET COMPANY		
SUMMIT, NEW JERSEY		
Light Fixtures: G-25T8, G-30T8,		
WL-782-L-30, G-36TGL & G-64T5L		
w/Vycor Glass 7910		
Germicidal Fixtures : WM-30-CL,		
WM-30-HL, CS-30-CL, WM-25-HL,		
CS-25-HL, WM-15-HL, CS-15-HL		
Note: Above lamps must be used in		
accordance with Part 7, para. 7.16(b)		
of the Meat and Poultry Inspection		
Manual.		
AMERIPAK		
IVYLAND, PENNSYLVANIA		
Horizontal Wrapper: 30		
AMETEK		
EAST MOLINE, ILLINOIS		
Horizontl Pressure Leaf Filter:		
HSSF -...		
AMF-UNION MACHINERY DIVISION		
RICHMOND, VIRGINIA		
"Glen" Mixer: 340-F-S, 340-F-D,		
160		
A.M.MANUFACTURING COMPANY		
DOLTON, ILLINOIS		
Dough Divider and Rounder: S-300		
Tor-O-Matic: 103-30-30		
Pizza Crust Forming Machine: MK 32,		
MK 20		
AMMERAAL, INC.		
GRAND RAPIDS, MICHIGAN		
Belting (Direct Food Contact):		
2L046, 3T45-FDA, 2LM046-FDA,		
2T046-FDA, 1M026, 1M0461-FDA,		
2M45-FDA, 2M046-FDA, 2T086,		
1GM087-FDA		
1M086-FDA, 2M086-FDA, 2M087-FDA,		
3M046, 2T45-FDA, 2LM046A15-FDA,		
2M049A13-FDA, TP-20 Cleated,		
2M047-FDA, 2M049A5-FDA,		
21L1891-FDA, 21AM1871-FDA,		
21T1891-FDA		
2M146-FDA, 2LM146-FDA,		
2LM146A15-FDA, 2M049-FDA,		
3M049-FDA, Nonex 2M0311 FDA, Nonex		
2T0318 FDA, Nonex 2M0009 FDA,		
Nonex 2M2249 FDA, Nonex 2M0145		
FDA, Nonex 2M1523 FDA, Nonex		
2M1333 FDA, Nonex 2M0661A15 FDA,		
Nonex 1M0009 FDA, Nonex 2T2645,		
Nonex 2M0311A15 FDA, Nonex 2M0461		

FDA, Nonex 2M0461A13 FDA, Nonex 2M0461A5 FDA, Nonex 2M1523 A15 FDA, Nonex 3M0542 FDA, Nonex 3T2662 FDA, Ropanyl 1M0432 FDA, Ropanyl 1M0501 FDA, Ropanyl 2M0873 FDA, Ropanyl 2M1558 FDA, Ropanyl 2M1065 FDA, Ropanyl 2M1719 FDA, Ropanyl 1M0501 FDA, Ropanyl 2M0832 FDA, Ropanyl 2M0873 FDA, Ropanyl 2T1065 FDA, Ropanyl OT2355 FDA, Ropanyl 2M1792 FDA, Ropanyl 1M1454 FDA, Peflex 2M1721 AO-FDA, Peflex 2M1992 AO FDA	ANDERSON BROTHERS MANUFACTURING COMPANY, ROCKFORD, ILLINOIS Filling Machine: 627-3 Rotary Filler: 640	Portable Hopper: LR-H-10 Pump Dismantle Caddie: LR-CAD-1 Belt Conveyors: BC-A, BC-B S/S Screw Conveyor: SC-10, RSC-07 S/S Fat Cook Tank: 350 Thigh Trim Conveyor System: 3041 S/S Vat Dumper: LD-4000 Vat Dumper: T-4000 Conveyor: TT-45 8" Wire Belt Conveyor: BC-WB-8 Conveyerized Trim Table: TT-2400-12 Press Rack: HPR-1000 Compression Rack: CR-1000 Compression/Decompression Station: CS6 Hopper: SH-10 Stainless Scissor Lift: EZL2500
BELTING (Fully Packaged Product): 2T49A13, 2L1461A18-FDA, 2T4913A13-FDA, Nonex 2M1116A18 FDA, Nonex 2M1523A18 FDA, Nonex 2T3415A13 FDA	ANDERSON IBEC STRONGSVILLE, OHIO Hide Puller-Downward: AN-591	APV BAKER FES LTD. PETERBOROUGH, ENGLAND Sintermatic Casing System: 875...
AMOCO CHEMICALS CORP. ST. PAUL, MINNESOTA Plastic Freezer Spacer: FS-001	ANETSBERGER BROS., INC. NORTHBROOK, ILLINOIS Meat Depositor : PMD, Modified Dough Sheeter: DS-B-.. Flour Duster: MFD 5005 Cross Roller: DR-7-.. Die Cutter: DC-270-.. Dough Trough: RT-1-24 Production Table: PC-... Slitter Disc: SD-1-.. S/S Broiler: GTC-400, GTC-600-2	APV CREPACO CHICAGO, ILLINOIS Separator: Horizontal Evaporator: Plate Centrifugal Pump: "puma" Heat Exchanger, Plate Type: HMBM, HMBL, HX, HXC, HXCB, HXCS, WHXC, WHXCS, R50, HXL, Series I, II, III, IV, SR 15/15s and SR 35/35s S/S Plate Heat Exchanger: RL06 Paravalve: ./3A, ./SP "Vertical Separator" Evaporator: 1900 Plate Heat Exchanger: "Junior Paraflow" series R405 & R86 Plate Heat Exchanger: HXU-6 Climbing and Falling Plate Evaporator: Series 3 Falling Plate Evaporator: 10 Air Activated Diaphram Valve: Series IV Ice Builder Poly Ties (Air Operated) Valve: APC Metering Head: CP (Multi) Process Tank: Type PC Rotary Pump: 640, M-..... Plate Heat Exchangers: W-2, F-2, F-3, CXC, CXC-XC, SC, MS, MS-IND Process Tank: 11276, 11278, 11288 APC Plug Valve: K-IIR Centrifugal Sanitary Pump: CP-... CP-... Swept Surface Heat Exchanger: BD, VT, HD, 620, 648, 672, .BD..., .HD..., .VT... Continuous Daeerator Stuffer: SD-.... Continuous Stuffer: S-.... Auger Feed Pump: AF S/S Rotary Pumps: R Series, U Series S/S Tanks: OF, OC, OFA, OCA, CF, CC, CFA, CCA Holding Tank: FVJ-.M Sloped Bottom Tank: OVS-.... Conveyor: CFHI2-24 Food Blender: FB.. Food Blender W/Auger: FBA.. Air Activated Sanitary Valves: C P Zephyr
AMPRO, INC. CHICAGO, ILLINOIS Netting Removal Machine: ANR-2	ANGELUS SANITARY CAN MACHINE COMPANY LOS ANGELES, CALIFORNIA Can Closer: 61-H, ..P-DF, ..P-MSLF, 60 -L, ..P (10P) "ACMA" Form-Fill-Seal Pouch Machine: 722 "Mitsubishi" Pouch Machine MHI PF-15-S, P25-S Pouch Filler: "MITSUBISHI" PF-20D -S, PF-20D-LS Closing Machine: 29P42 Dataweight Scale & Filling Machine: ADW-211-PWS...	ANGER EQUIPMENT, INC. BROOKLYN, NEW YORK Meat Agitator: 2500
AMSCOMATIC INC. LONG ISLAND CITY, NEW YORK Meat Bag Loading Machine: 500-SB	A-ONE MANUFACTURING COMPANY STRAFFORD, MISSOURI Belt Conveyor: A-10-12 S/S Chill Tank: A-293560 Poultry Cut-up Saw: A-334 Poultry Cut-up Conveyor: A-..... Column Dumper: ... S/S Vat/Combo Dumper: CBD Hi-Lift Dumper: CBD-HL-.... S/S Work Table: A-1-T Belt Conveyor: A-.... Screw Conveyor: A-1-....-SC Twin Column Dumper: TCD-... S/S Receiving Hopper: A-1-H Vacuum Tumbler: VT-.... Mixer/Blender: MB-....-V-C S/S Vacuum Hopper: A-1-VH Automatic Gate Valve: A-1-GV	APACHE STAINLESS EQUIPMENT CORP. BEAVER DAM, WISCONSIN Stainless Steel Rotary Blancher: 1610 Screw Conveyor: SC-12 Paced Ham Bone/Trim System: PH-9000 Screen Conveyor: SC-14-18 Surge Hopper: LR-H-04 Hoppers: LR-H-26, LR-H-68
JULIAN ANABO, INC. TUSTIN, CALIFORNIA Conveyor: FMC-...., BC-.... Screw Conveyor: SC-...., SCA-.... Tub Dumper: D-.... S/S Tables: TS-...., UT-.... Metal Detector-Conveyor: MDC-.... Truck: MV-.... S/S Mixer-Blender: MB-.... Blender: 1860		
ANACONDA EQUIPMENT & SERVICE CO. LOUISVILLE, KENTUCKY Closing Machine: 2-B Pack Foil Overlay Machines: 100, 300		
ANCHOR FILM COMPANY WEBSTER GROVES, MISSOURI Plastic Neck Pins: W/Dow 456		
ANCHOR HOCKING CORP. LANCASTER, OHIO Vacuum Sealing Machine (2 piston): D-650 Capping Machine: 45 HRSM, 36 HRSM Straight Line Sealing Machine: Series 4		
ANCHOR INDUSTRIES ST.LOUIS,MISSOURI Automatic Lidder: AL-300X		

Whipper/Chillers: KAC-..., KMCP-...	OSHKOSH, WISCONSIN	1/2 X 1/2 Omni, Omni-flex,
Agitators: 2, 3, 4, 5, 1, 6	Rotary Top Table D-14534	Omni-grid, Prestoflex
Vacuum Stuffer: VS-....	Belt Conveyor BC-15409, TTC-15407	Turn & Tangent Drive w/S/S
Liquifer: CLV-..., CLV-H-...		Shield/Guard: H & Y
(Inside impeller and seal will be removed daily for cleaning and inspecting.)		Omnilit/Omni-Grid, Double Clip Overlay (Polyethylene or Polypropylene): OL-.
S/S Ingredient Feeder: IF-...	ARR-TECH MANUFACTURING INC.	Plastic Belt (Food Contact):
Homogenizer: -DL-..., 3DD25	MOXEE, WASHINGTON	Prestoflex with Flights, Prestoflex Open Grid, Prestoflex Close Oval Grid
Plate Heat Exchanger: SR25/25S, SR65/65S	Automatic Tortilla Counter Stacking Machine: 32-234	S/Belt Balanced Weave (Food Contact): B-18-12-8, B-24-20-14, B-30-20-12, B-30-20-14, B-30-20-16, B-36-20-12, B-36-20-14, B-36-30-16, B-48-32-16, B-48-48-16, B-48-48-18, B-60-60-18, B-72-62-1416, B-.....
Agitator Assembly: A-7		Balanced Weave Belts (Food Contact): CTB-18-16-16, CTB-30-24-17, CTB-42-36-18, CTB-60-48-1820
Infusion Heater: IF-....		Belt (Food Contact): Fatigue Resistant Omnidflex & Wear Resistant Omni-Grid, Omni-Grid Space Saver, Small Radius Omnidflex, Omni-Grid, 5/8 " Pitch Omni-Grid
Swept Surface Heat Exchanger: VEXHD-884		Belt (food contact) Space Saver Stacker: PH-..
Dual Ribbon Blender: HD20DRV, HD68DR		
Horizontal Particulate Tank w/Agitator: HAPT-400	ARTIC STAR REFRIGERATION CO.	
Automatic Casing System: "Sintermatic" 875-..	FT. WORTH, TEXAS	
Heat Exchanger: WHXS, WHX.	Open Top Refrigerator: AS-11	
Spray Dryer: Anhydro Type III Model 70		
APV GAULIN, INC.	ARTRAN AUTOMATION	
WILMINGTON, MASSACHUSETTS	SPRINGDALE, ARKANSAS	
Homogenizer: MS-..., M-..., MC-...	Leg Transfer Machine: LTM-1	
APV ROSISTA INCORPORATED	Whole Leg Deboner: WLD-1, WLD-3000	
ROCKFORD, ILLINOIS	Shackle Stabilizer: #SS-100	
Butterfly Valve: Delta B10 Series		
Butterfly Valve: BF-11	ARTRAN, INC.	
S/S Knife Gate Valve: S-..	SPRINGFIELD, ARKANSAS	
Delta Double Seat Valve: D24A1T047D.0	Bagloader: BL-1000	
AQUIONICS, INCORPORATED		
ERLANGER, KENTUCKY	ARW RESEARCH AND DEVELOPMENT INC.	
Ultra Violet Unit: MA-4	MAYETTA, NEW JERSEY	
	Tray Pad Machine: TM-4800	
ARCHITRONICS, INC.		
GREELEY, COLORADO	ARY, INCORPORATED	
Carcass Weight Printer: BP001-A	KANSAS CITY, MISSOURI	
ARDE BARINCO	Tripe Washer & Cleaner: 57, 67, 68, 88, 570P, 670P, 680P, 880P	
NORWOOD, NEW JERSEY	Tripe Defatter & Refiner: 555R, 666R, 68R, 570RD, 670RD, 680RD, 880RD, 88R	
Solid/Liquid Mixers: "Arde Dilumelt" D-800, D-6000	Stripping Knife with Sterilizer: "Hamjern" 10-4	
Dicon In-Line Dispensing Grinder: 3X1.5 and 6X3	Lifting Support Boom: "Hamjern" 10-1	
A.R.E. METAL FABRICATORS	Shank Lifter: "Hamjern" 10-1	
LOS ANGELES, CALIFORNIA	Hide/Pelt Puller: "Hamjern" HJ10	
Breading and Battering Machine: BA -2	Centrifugal Beef Foot Cleaner: 76P, 777P, 87P	
AR INDUSTRIES, INC.	Hoof Remover: "Deser"	
SKOKIE, ILLINOIS	Turbovac Vacuum Packaging Machine: SB320, SB415, SB415H, SB500, SB500-11", SB800, SB1000, SB1000-11", SB..., SB....	
Tumblers: AR...	Grease and Slime Remover: "La Paramentiere" 12C, 25C, 45C, 60C, 100C	
ARK INTERNATIONAL	Hide Puller: 100	
PALOS HEIGHTS, ILLINOIS	Tripe Washer and Cleaner: 670P, 67P	
Production Cutter: 35, 45	Tripe Defatter and Refiner: 670RD, 670	
ARNOLD'S FOOD SYSTEMS, INC.	Centrifugal Beef Foot Cleaner: 76	
HOLYOKE, MASSACHUSETTS	Pork Stomach & Chitterling Splitter: ARY 30147	
Cuber/Dicer: 102, 103		
ARO CORPORATION	ASEEKO CORP.	
BRYAN, OHIO	LOS ANGELES, CALIFORNIA	
S/S Pump: 650-406, 650-407, 650-606, 650-607	Vibrating Conveyor: VCS -..., VCH-...	
ARROW HEAD CONVEYOR CO., INC.	Bucket Elevator: ALH-0, ALS-0	
	ASHLEY MACHINE INC.	
	GREENSBURG, INDIANA	
	Poultry Scalder: SS-30, SS-36, SS-48	
	Gizzard Peeler: AK-4	
	Poultry Picker "Sure -Pick": SP-30, SP-38	
	ASHWORTH BROTHERS, INC.	
	WINCHESTER, VIRGINIA	
	Conveyor Belts (Food Contact): True	

Distenderizer: RK-100 Bagger Workstation: RBW 100 Tote Dump Workstation: RTD 100	PB-48-48-16, PB-48-48-18, PB-60-60-18, PB-72-60-20	<u>AUTOMATION PACKAGING, INC.</u> TAMPA, FLORIDA Bagger Machine: APB3800FE
<u>ASTRO MANUFACTURING COMPANY</u> THEBES, ILLINOIS Freezer Divider: "Astro-Spacer" Plastic Pallet: B-4048	<u>AURA-TECH CORPORATION</u> CARNEGIE, PENNSYLVANIA S/S Browning Line: 6675-T Infra-Red Browning Line: 9S52-T	<u>AUTOMATION SUPPLY COMPANY</u> ARCADIA, INDIANA Corn Dog Stick Machine: SM-150
<u>ASTROPHYSICS RESEARCH CORP.</u> LONG BEACH, CALIFORNIA Food Diverter: 08-2824 Food Processing X-Ray Inspection Machine: 01-0415	<u>AUSTIN-GORDON DESIGN, INC.</u> NASHUA, NEW HAMPSHIRE Pouch Dispenser: PD-202	<u>AUTOPROD INC.</u> NEW HYDE PARK, NEW YORK Sauce & Cheese Applicator: 90, 600, 300 Ravioli Machine: RV Conveyor: DC-A, CO-F Dough Sheeter: S-l Filler: F.. Handpack Filler: VI-A4 Sauce & Condiment Applicator: MA, UO Cheese Shredder: LS-G Air-Operated Valve: E1-B Transfer Pump: Z Metering Pump: B Hydraulic Pizza Cutting Press: PI Lidding Machine: LI-AI Automatic Pasta Shell Filling Machine: S.S.-. Omelette Machine: CF Cross Cut Splitting Saw: CO-D4
<u>ATLANTA AUTOMATION, INCL</u> ATLANTA, GEORGIA Auto Sort(Poultry parts sizer): AS-100	<u>AUTOMATED FOOD SYSTEMS</u> DUNCANVILLE, TEXAS Stick Dog Fryer: PTL..., HOP Corn Dog Sticker, Model HOP S/S Piston Pump: 12 Stick Stacker: SS-1000 Vicus Food Pump: 123, 85 Blender: 200, 240 Automatic Corn Dog Loading Machine: PTL-2000 Sausage Stick Machine: SS-100 Food Pump: 200 Conveyer Freezer: CDCF-7000 Corn Dog Fryer: PTL-2100	<u>AUTOWEIGH COMPANY</u> MODESTO, CA Weigh Belt Feeder: 205/SD-XX, 305/SD-XX Weigh Feeder: 202XLC-...SD, 302XLC-...SD
<u>ATLANTA BELTING COMPANY</u> ATLANTA, GEORGIA NCYC White PVC Belt W/T-Cleat, AB CO PV120 CTYFS White PVC Belt W/T-Cleat, ABCO PV-100-RT White Rib Top: PV-75 Belts (Food Contact): ABCOWELD Cleated 3 Ply White Cleated Belt (Food Contract): ABCOMOLD	<u>AUTOMATED PACKAGING SYSTEMS, INC.</u> TWINSBURG, OHIO Bucket Type Conveyor for Chicken P-1000 Accu-Scale/Bagger System: 100/H-100 Poultry Harvesting (Cut-up) Machine: PHS-2000 Bagging Machine: FAS-1000 Bagger: H-75 Bagging Machine w/Sealer: FAS-1000S	<u>AVANTGUARD, INC.</u> MT.PLEASANT, UTAH Platform Scale: 400-H
<u>ATLANTA BRUSH CO.</u> ATLANTA, GEORGIA Single Strand Brush: SSB -..... Single Strand Rotary Brush: SSB-.....	<u>AUTOMATED PROCESS SYSTEMS</u> ELK GROVE VILLAGE, ILLINOIS Searing Oven: 100	<u>AVERY WEIGHING TECHNOLOGY</u> GREENSBORO, NORTH CAROLINA Prepack Scale: B700 Electronic Scale: A100E, A600
<u>ATLANTIC CONVEYOR & EQUIPMENT, INC.</u> LANSDALE, PENNSYLVANIA Drum Tumbler: 89300-03		
<u>ATLANTIC ULTRAVIOLET INC.</u> LONG ISLAND CITY, NEW YORK Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)	<u>AUTOMATIC FAUCET CORPORATION</u> BURNSVILLE, MINNESOTA Automatic Solenoid Activated Hand Wash Valve/Faucet: H-1000, H-4000	
<u>ATLAS BELTING/DIV. OF STARCAN CORP.</u> BRANTFORD, ONTARIO, CANADA Belt (Direct food contact): Hy-Tek 2 Ply White Cover ATW245-10, ATW245-C9 Belt (Packaged product only): Hy-Tek 2 Ply White Cover ATW245-00	<u>AUTOMATIC HANDLING & FABRICATION</u> LAMBERTVILLE, MICHIGAN Conveyor: SC-1, FC-1	<u>C. H. BABB COMPANY, INCORPORATED</u> NATICK, MASSACHUSETTS Tunnel Oven: A-.../., A-.../., A-.../., B-.../., B-.../.
<u>ATLAS PACIFIC ENGINEERING CO.</u> EMERYVILLE, CALIFORNIA Volumetric Filler: VF-..... Vacuum/Pressure Syruper: HSVS-P-36	<u>AUTOMATIC ICE SYSTEM</u> ST. LOUIS, MISSOURI Ice System: "Total"	<u>BAADER NORTH AMERICA CORPORATION</u> NEW BEDFORD, MASSACHUSETTS Desinewing Meat System: 3.995 Deboning and Desinewing Machine: BA 696 Desinewing and Deboning: 695 Deboning Machine: BA696-217 Deboning Machine: BA696-218 Desinewing Machine: BA696-219 Weighing System Consisting of: Infeed Conveyor: 461, Weigh Unit: 481, Separator Conveyor: 460 Chicken Filleting Machine: 640 Desinewing and Deboning Machine: 695 CTM Deboning & Desinewing Machine with Automatic Feeder: 697, 699, 699C, (Feeder 515) Deboning and Desinewing Machine:
<u>ATMOS DIV. OF UNITED INDUSTRIES, INC., CHICAGO, ILLINOIS</u> Smokehouse: SF-100	<u>AUTOMATIC INDUSTRIAL MACHINES INC.</u> Park Ridge, New Jersey "Flexifeeder" Conveyor: 50, 100, 200, 300, 400	
<u>AUDUBON METALWOVE BELT CORP.</u> PHILADELPHIA, PENNSYLVANIA S/S Belt, Balance Weave: PB-18-12-6, PB-24-20-16, PB-30-20-12, PB-30-20-14, PB-30-20-16, PB-36-20-12, PB-36-20-14, PB-36-30-16, PB-48-32-16, PB-48-48-12,	<u>AUTOMATIC MODULAR PACKAGING SYSTEM</u> STANTON, CA Filling Machine: AM-VOL-A	
	<u>AUTOMATION CEG, INC.</u> ST. HUBBERT, CANADA Percentage Injector: PI-1	

- B -

697, 699, 699C Screw Feeding Device: 512 Elevating Conveyor: 1008 Cook and Chill System Consisting Of: Feeding Conveyor: CS Ascending Conveyor: CSF Transfer Conveyor: CSD Continuous Compact Cooker: CC1800 Conveyor w/Shower Zone: CSMS Continuous Chiller: CDC 1800 Shrink Unit: SU 860 Drying Unit: DU 800 Grading Plant: GD 1000 Accelerating & Transfer Unit: CTUP Meat Desinewing Machine: 699SP Deboning and Desinewing Machines: 699S, 699SC Vacuum Stuffer: 752 Hopper Scale: "Scanvaegt" 3080 Weighing System Consisting Of: Infeed Conveyor: "Scanvaegt" 461, Weigh Unit: "Scanvaegt" 481 w/Computer Terminal DTM 902, Separator Conveyor: "Scanvaegt" 460 or 462(Scansizer) Packout Conveyor: 1011... Elevating Conveyor: 1009.... Trim Table Conveyor: 1019.... (12) Station Timed Trim Table: 1014.001 Feed Table: FT Product Take-Away Conveyor: 1013... Box Conveyor: 1012... Killing Machine: LA-12-050 Gizzard Processing Machine: LA-13-390 Chicken Scalder: CLA-12-110 Turkey Scalder: TLA-12-110 Automatic Head Remover: LA-13-130 Poultry Picking Machine: LA-12-270, LA-12-271 Chicken Neck Splitter: CLA-13-330 Turkey Neck Splitter: TLA-13-330 Belt Grading System w/Belt Washer: 1770620 S/S Belt Conveyor: "Linco" DB800 PVC Belt Conveyor: PVCB-85 S/S Lamella Conveyor: "Linco" 1600 S/S Spiral Chiller: "Linco" S-G 2400 S/S Drying Drum: "Linco" 1000 Poultry Skinning Machine: 620 Water Stunner: "Linco" TBA-4 Automatic Lung Remover: LA 13-485 Wrap Gblet Packer: LA 13-450 Automatic Inside/Outside Final Bird Washer: LA 13-495 Automatic Eviscerator (Viscera must be manually positioned for inspection. Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F water or 20 ppm residual chlorine at point of use.): "Linco" 13-210 Automatic Opening Machine (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F water of 20 ppm residual chlorine at point of use.): LA 13-200 Cropping Machine (Surfaces of machine contacting carcasses must be sanitized between each use with 180 deg. F water or 20 ppm	residual chlorine at point of use.): "Linco" 14-000 Automatic Neck Breaker (Surfaces of machine contacting carcasses must be sanitized between each use with 180 deg. F water or 20 ppm residual chlorine at point of use.): "Linco" 15-000 Air Jet Scalding: "Linco" S (Chicken) Tunnel Picker: "Linco" Lincomatic/Pickomatic Model 4 Separator and Conveyor System: 468... WALTER BACHTOLD SCHIEITHEIM, SWITZERLAND Filling Machine System (This is with the understanding that the fibre optic scope is made available to our inspector in charge and inspectors using this device must be proficient in its use.): P-B5-4	(Cotton carcass belts have edges sealed with approved sealant.) 2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF Tan PVC/NBR (Food Contact): 2PT 6 PVC, 3PT PVC Black Nitrile (Food Contact): 5P BLK White Butyl (11R) (Food Contact): 3 PW BTL White Thermoplastic PVC (Food Contact): 120 COS W White Nitrile (NBR) (Fully Packaged Product Only): 2 PWRT, 3 PWRT
		BALSTON, INC ANDOVER, MASSACHUSETTS Steam Filter: 23/30SR, 23/75SR, SP3-23/75SR, SP4-23/75SR Air Filter: A33B-SA, A45B-SA, A27/35B-SA, A27/80B-SA, AKSB-0280-SA
		BALTIMORE SPICE COMPANY BALTIMORE, MARYLAND Liquid Smoke Cabinet: CY9
		BAMCO BELTING PRODUCTS, A CHACE CO. GREENVILLE, SOUTH CAROLINA Belting (product contact): TT12 Matt Green
		BANDO AMERICAN INCORPORATED ITASCO, ILLINOIS Belt (for direct contact): SL-4GE(W) EHH, SL-4C(W)F, SL-4C(W)/(W)F, SL-5C(W)F, SL-8C(W)F, SL-8C(W)/(W)F, SL-5C(W)/(W)F Conveyor Belts (Direct Contact): SL-4U(W)F, SL-8U(W)F, SL-4U(W)FII, SL-8U(W)II Conveyor Belts (Packaged Product Only): SL-4PF, SL-8PF, SL-8PFII
		BANGOR FOOD MACHINE BREEDSVILLE, MICHIGAN Conveyor: 1, 5, 6, 02, 03, 04 S/S Tub/Base: 11 Barrel Cart: 13 Cardboard Inserting Machine: 12 Sauce Depositor: 16 Depositor: 18 Leveling Monitoring Device: 19 Ingredient Depositor: 21
		BARBEQUE KING COMPANY MAULDIN, SOUTH CAROLINA Bake King Deck Oven: B-12-A
		BARKER INTERNATIONAL LANCASTER, PENNSYLVANIA Turkey Wetting Cabinet: ST-WC-L, 80LGH Scald-N-Pick System (turkeys): TSSP-L070 Straddle Picker "Gent-L-Flex" (Mounted): SF-L000, (Floor Mounted): SP-2000 Scald-N-Pick System (Chickens): SSP-L070 Gblet Chiller: Mark IV 1, 2, & 3 Barrel Hock Cutter: 5010
		J.W.BALL COMPANY DALLAS, TEXAS Tamale Wrapping & Cutting Machine: SS-182
		BALDWIN BELTING INC. NEW YORK, NEW YORK White Nitrile NBR (Food Contact):

Poultry Chillers (Paddle): Mark V-P, Mark VIII-P	Gizzard Harvester: GH-582	Proof Box: PB 301-M90
Poultry Chillers (Refrigerated-Paddle): Mark V-RP, Mark VIII-RP, Mark VI-RC	<u>B-BAR-B, INC. EXACT PACKAGING DIV.</u> SCHAUMBURG, ILLINOIS Automatic Filling Machines: 2015 MA, 4015MMC	<u>THE BAXTER MANUFACTURING CO., INC.</u> TACOMA, WASHINGTON
Poultry Chillers (Auger): Mark VI-A, Mark VIII-A, Mark VII	<u>BARKLEY & DEXTER LABORATORIES, INC.</u> FITCHBURG, MASSACHUSETTS Metal Detector: "Cleanline", "Cleanline B" Checkweigher: GS05LW-WX2/CE651, CK20-LW-PO/CE401 Weight-Inspector Checkweigher System: CKA20LW-PO/CE510 Waterproof Checkweigher: CKA20LW-PO/CE510, CKA10LW-SC/CE301	Table w/cutting boards, Risers on 3 sides: GC2-..... Table w/cutting boards on both sides: GC4-..... Table w/cutting board surface: GC3-..... Table w/all stainless steel top & risers: AC3-.....
Poultry Chillers (Refrigerated-Auger): Mark VI-RA, Mark VIII-RA		<u>BAY STATE CONTROLS CORP.</u> WORCESTER, MASSACHUSETTS. "Disc-O-Seal" Butterfly Valve: E6366-...-E10R51, E6666-...-E10R51
Carcass Chiller: Mark IV, Mark IV FWU-100		
Giblet Chiller (Single Barrel): Mark V-R-S	<u>BARLIANT & COMPANY</u> CHICAGO, ILLINOIS S/S Meat Trucks: A38, A38A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R, H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R	<u>BBC INDUSTRIES</u> FENTON, MISSOURI Continuous Oven: CTX-Gemini
Giblet Chiller (Double Barrel): Mark V-R-D	Meat Former (w/o discharge conveyor): Medimat-A, Gigant-A Meat Former (w/discharge conveyor): Medimat-B, Gigant-B	<u>B.D.S. MACHINE SHOP</u> FLORENCE, KENTUCKY Sausage Winding Machine: 71931 Conveyor: A-1867
Giblet Chiller (Triple Barrel): Mark V-R-T		
Gizzard Splitter & Peeler: 210-B, 210-B-1	<u>BARRETT CENTRIFUGALS, INC.</u> WORCESTER, MASSACHUSETTS Centrifuge: 1101ES	<u>BEACON METAL PRODUCTS, INC.</u> CHICAGO, ILLINOIS S/S Wire Loaf Cage: 7754 S/S Screens: Style AF, 907 Ham Press: "Insta-Pres" IP-.... Stack/Nesting Baskets: SHUR-TRAC SB-100, SB-110, SB-120, SHUR-TRAC SB-101, SB-111, SB-121
Poultry Scalders: SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34		
Eviscerating Shackle: VS-100		<u>BEARDSLEY & PIPER</u> CHICAGO, ILLINOIS Blender: PRB-..
Giblet Pumping System: GPS-C100		
Picker: "Flexomatic IV" FP-4, "Flexomatic" FP-2		<u>BEEHIVE MACHINERY, INC.</u> SANDY, UTAH Deboner Cooling System Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171 Poultry Deboner: UAX-.... Desinewing Machine (Boneless Meat Only): AU-9171 Deboning Machines: AUX-72, AUX-968, AUXS -.... Deboning Machines: AUX-...., S-76-..., AU-......., AULS-...., AU6173 Deboning Head: PSE-......., TS1-......., CP-......., Deboning Head Jacket: TJ1-......., TJ2-......., Pumps: 1445, BP-5, BP-7, 300-50 Twin Screw Bone Cutters: BA-7X, BA-8X CO2 Mixers:-50 "Alpina" Cutters: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500 S/S Grinders: BGS-......., MGS-......., S/S Auger: RF-...., EX-.... Conveyor: Model BC-.... Pump Assembly Model EP-......., EMP -.... Extruding Die BED-.... Deboner Assembly: AUXS-...., AUX-SL-.... Transfer Pump: BP-....
Automatic Poultry Cut-up System: 6182		
Turkey Gizzard Machine: 210 BT		
Picker: RF-40000 -... .		
Picker: "Roto-Flex" RF-4000-..., "Rotoflex"		
Picker: "Rotomatic" RP-...., RP-3		
Picker: "Fin-Flex" FF -.		
Picker: "Fin-Flex VI" 6600 FF-VI		
Poultry Picker: Versa-Flex, Gent-L-Flex		
Automatic Lung Remover: SL-8000		
Automatic Poultry Killer: K-5150		
Neck Breaker: 6000		
Dry Offal System: 5200		
Continuous Flow Handwash Station: 5230		
Hip Operated Hand Wash Station: 5220		
Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210		
Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099		
Inspection Trim Pan: 5330		
Water Rail: 15240		
Water Flushed Hopper Assembly: 528., 530		
Conveyor: 75500		
Oil Sac Cutting Machine: 50700		
Bird Unloader: 6100		
Neck Skin Cutter: 7050		
"Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG		
Turkey Head Puller: 5480		
"Hock-A-Matic" Hock Cutter: HAM-6		
Automatic Giard Splitter and Peeler: 480		
Pre-Stunner: S-5100		
Post-Stunner: S-5110		
S/S Sizing Bin: 1082		
Electronic Sizing Machines: "Weightronic" 9182L, "Weightronic" 9182M		
S/S Scalder: M-781		
	<u>BAVARIA SPICE, INC.</u> ALTAMONTE SPRINGS, FLORIDA Filling System: "EMPA" 630-2 Cooking Cart: D5000	
	<u>BAXTER MANUFACTURING</u> ORTING, WASHINGTON Oven: "Advantage" I, II	

Conveyor Assembly: SC.....	BERKEL, INC.	"Red Streak" Primal Saws: 8-E, 10-E
Deboner: RSTC....., S...	LAPORTE, INDIANA	"Tri-Purpose" Air Saws: 8, 10, 12
Bone Cutters: BA.., BA.., & BA....	S/S Pan Scales: 400, 401, 405	Pork Scribe Saw, Air Operated: AS4-P, AS5-P
Tissue Separating/Desinewing Machine Model: TSI..... . (Boneless Meat Only) Deboning Machine: SA-76....., RSTD.....	Slicer: 180-FA, 180-D, 180-DA, 180GS, 170G-S, 170-D, 808, 818, 170-FA, GT, 909, 919, 909/1, 919/1 (Heavy Duty) Slicers: 15 & 15A	Beef Scribe Saw, Air Operated: AS4-B
Deboning & Desinewing Machine (Desinewing machine to be used for boneless meat only): RSTC....., RSTD....., RSDD.....	Tenderizer: 703-B & D, 704, 704A, 703, 705	Cattle Dehorner, Hydraulic: Class IV
Deboning Machine: RSDD.....	Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12	Hock Cutters, Hydraulic: HC-3, HC-5
Mechanical Deboning Machine: EPDD-06 Auger: 7459C	Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1..., 3..., 26...	Beef Splitter, Electric: 100
Ring Valves: 7446C, 7445C, 7442C	Portable Scale (with S/S Stand): 1121 Series	Beef Splitter w/Exhaust Deflector, Air Operated: L00-A
BELAM, INC.	Counter Scale (w/S/S pans): 172-221, 172-121	Brisket Saw, Electric: 250
DOWNERS GROVE, ILLINOIS	Digital Scales, 520, 530, 540, 511, 521, 531, 541 (To be used with Suitable Stand)	Brisket Saw w/Exhaust Deflector, Splitter Saw: 150, 150S (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180F. water.)
Lifting Device: DKH ..	Scales (packaged product only): 522, 522F, RS150, RS300	Hog Breastbone Opener Saw: Mark II
"Bone-In" Pickle Injector: MIB.., MIB.., MIB..S	Vacuum Packaging Machines: E 36/42, E 43/45, C 43/45, E 60/46D, C 76/51D, C 60/46D, E 2.53/60-2, C 2.51/77-2, C 2.53/60, C2.45/60-2, E2.45/60-2	Air Hog Breastbone Opener Saw: AH Hog Splitter Saws: 764, 766, 764IS, 766IS
"Belam" Meat Massager: DK..	Electronic Scale: A100E, A600	Hog Head Cutter: E-24/HAD
"Belam" Pickle Injector: MI., MI.S		Beef Rib Blocker and Ham Marker Saws: Mark IIS
Lifting Device of Chute: DKHC..		Primal Cut Saws: "Red Streak" 8ES, "Red Streak" 10ES
Tenderizer: IT.., PE....		Tri-Purpose Air Saws: 8S, 10S, 12S
Vacuum Ham Press: MP..		Hand-Held Skinner: S-1011
Boning Line Conveyor: BL.., BL..		Hog Breastbone Opener Saw: Mark IIS
Exit Conveyor: IT..C		Air Hog Breastbone Opener Saw: A-HS Multi Purpose Saw: GT-30, GT-40, AS-6
Meat Slicer: 80K		Beef Breaking/Ham Marking Saw: 9
BELLINGER ASSOCIATES		Hydraulic Hock Cutter and Cattle Dehorner: E-24
HOUSTON, TEXAS		Foot Cutter: E-22
CP Distributor: KD-700 Series, KD-900-LI		Hog Splitter Saw: 770 Hydra
BELLAS ENGINEERING INCORPORATED		Hog Breastbone Opening Saw: 270 Hydra
LANCASTER, PENNSYLVANIA		Brisket Shear: SS7-M
Oven: "Thermal Zone"		Dehider: Mercury "340"
BELSHAW BROTHERS, INC.		Brisket Saw: (Air Operated):275
SEATTLE, WASHINGTON		Automatic Carcass Splitter (Adequate sterilizing facilities must be provided): 2900-90..
Deep Fat Fryer: AF-1		S/S Shroud (for previously accepted Automatic Carcass Splitter): 2900-...
Belts (Food Contact): BIC 1201		
Automatic Thermomatic Proofer: TM		
BELT CONCEPTS OF AMERICA, INC.		BEST POULTRY MACHINERY, INC.
SPRING HOPE, NC		CUMMING, GEORGIA
Belt (Food Contact): POR 120/1TF, POR 100/2/TF, POR 150/3TF, POR 150/3/TB, Plastomer RMV, QUADGRIP, PEAKLEAT, CHEVCON		Head Cutter: HE
BELTING INDUSTRIES		
KENILWORTH, NEW JERSEY		BETA WORKS
Belts (Food Contact): BIC 1201		BINGLEY, W. YORKSHIRE
BELTSERVICE CORPORATION		Conveyor Belting (Food Contact): 3PN120/20/10WNF
EARTH CITY (ST.LOUIS), MISSOURI		
Belts (Food Contact): 03.....,		BETTCHER INDUSTRIES
BENCO MANUFACTURING CORPORATION		VERMILLION, OHIO
MILWAUKEE, WISCONSIN		Power Slicer: 39, 81, 220
Single Lane Processors: HBP-P-S		Press: 70
Dual Lane Processors: HBP-P-D		Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750, 350, 1400, 620, 625
BENDE & SON SALAMI CO., INC.		Air Operated Trimming Machines (Not to be used for trimming grubs, bruises, etc.) Air Operated: 275
VERNON HILLS, ILLINOIS		"Band Splitter" Carcass : 500Z,
Sausage Cleaning Machine: MB1000-S, MB1000-T		

<u>520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS, 1000Z, 1300Z, 1400Z, 1500Z, (Not to be used for trimming grubs, bruises, etc.)</u>	<u>Automatic Mixer Grinder and Chopper: AFMG-52</u>	<u>Screw Conveyor: SC-.....</u>
<u>Dyna Form Meat Press: Series 1, 75 Tenderizer: TR2</u>	<u>Slicing Machine: F-S19</u>	<u>Thermal Processor: TP-.....</u>
<u>Dipping Machine: 9A, 11A, 14A, 21A Bone-In Tenderizer: TR-10B</u>	<u>BISHAMON INDUSTRIES CORP. ONTARIO, CALIFORNIA</u>	<u>Hi-Lift Dumper: HD..., HD...</u>
<u>Spray Tenderizer: ST 18-A, ST 24-A Slicer: BH-15, "Slice-N-Tact" Cutlet Former: CF-16 Conveyor: 624</u>	<u>Loader (Not for direct product contact): EZ 30 and EZ 45</u>	<u>Surge Hopper: SH-....</u>
<u>Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)</u>	<u>BIZERBA INC. EDISON, NEW JERSEY</u>	<u>Tilt Dumper: TD-...</u>
<u>Cutlet Former: CF 10, CF 24, CF 34, CF 40</u>	<u>Vacuum Packaging Machines: Single Chamber - "REGINA" ... , "Regina" 2/63, "Regina" RC\63, "Regina" 100, "Regina" 2/100, "Regina" 2/100-S-310, "Regina" 2/140 (B14), "Regina" B-18, GM-....</u>	<u>Vacuum Tumbler: VT-.....</u>
<u>Slicer: BH-14 "Slice-N-Tact", BH-20 "Slice-N-Tact" BH-15 "Slice-N-Tact"</u>	<u>Double Chamber - "Regina" RD-..., "Regina" RD-88-H-S, "Regina" B12</u>	<u>Mixer: CC-....</u>
<u>Slicer: "Ultimax" 29</u>	<u>Slicer: A 330</u>	<u>Tumbler/Conditioner: TC-....</u>
<u>BIG DRUM COLUMBUS, OHIO Filling Machine: Big Drum VC-1, Big Drum VL-2, J</u>	<u>Slicing Machine: A330FB2, SG8D & SE8</u>	<u>Tumble Mixer: TM-....</u>
<u>BIGGER & JOHNSTON CO. DOWNS, N. IRELAND Sausage Filler: 40240 & 40241</u>	<u>Vacuum Packaging Machines, Single Chamber: GM-...., Double Chamber: "Regina" RD..., RD-88-H-S, B12..., 2/63, RC63, 100, 2/100, 2/100-S-210, 2/140-(B14), B-18</u>	<u>Single Agitator Blender: SM-.....</u>
<u>BILT-RITE CONVEYOR GARFIELD, NJ Conveyor: SS-H-400-.....</u>	<u>BIZERBA USA PISCATAWAY, NEW JERSEY</u>	<u>Continuous Cooker: CS-.....</u>
<u>BIRD MACHINE COMPANY INC. SO. WALPOLE, MASSACHUSETTS Bird" Centrifuge LBSD-SS...x.. Centrifuge: BSV0-...-SX</u>	<u>Platform Scales w/Remote Indicators: 20 (indirect contact only), 150 and 350 (Indicators MCB-A, MCE, MCI-W, and MCI-Z)</u>	<u>G. S. BLODGETT COMPANY BURLINGTON, VERMONT</u>
<u>BIRO MFG. COMPANY MARBLEHEAD, OHIO All Purpose Mill: 1520 SS Tenderizer: PRO-9 Poultry Cutter: BCC-100, BCC-200 Frozen Meat Flaker: FBC-4800 Grinder: L056, 542-48-52 Breaking Saw: 4436-11, 4436 Trim Saw: 22, 44, 3334 Tenderizer: XHD Saws: 4436 Modified SS, 44 Modified SS Automatic Feed Grinder: AFG-56 S/S Conveyor: 210 Automatic Feed Mixer-Grinder: AFMG-56, AFG-48 Dual Loading Stuffing Horn: 48-52-56 Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS Multiple Blade Chunk Sausage Cutter: 1000 Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52 Automatic Loin Cutter: 44-680 Scraper Attachment (for all models of Biro's Power Cutters): MC Stew Meat Cutter w/Transparent Hopper: PRO-10 Breaking Saw: 3334 Slicer: 31 Automatic Feed Mixer Grinder: AFMG-24 Grinder/Chopper: 346, 922</u>	<u>B&J MACHINERY CO., INC. DALTON, GEORGIA "Leonard" Poultry Deboner: C</u>	<u>Ovens Series (Must be version with S/S interior and exterior. May include various control options.): FA-100, FA-102, GZL-10, GZL-20, EF-111, EF-112, EZE1, EZE2, DFG-100, DFG-102 S/S Oven: RE-44, CTB . Combi Oven/Steamer: COS-6, COS-101, COS-201, COS-20</u>
	<u>B&J SHEET METAL, INC. TELFORD, PENNSYLVANIA</u>	<u>BLONCO OAKLAND, CALIFORNIA Vacuum Mixer: IMP-..., IMP-....</u>
	<u>Tables: 1131S thru 1138S, 1131SG thru 1138SG, 1141S, 1141SG, 1145S thru 1147S, 1145SG thru 1147SG, 1169S, 1169G, 1172S thru 1183S, 1172SG thru 1183SG S/S Smokehouse Truck: 1964, 1970 Galv. Smokehouse Truck: 1965, 1971 S/S Smokehouse Tree: 1967 Galv. Smokehouse Tree: 1968 Paunch Truck: 1158SG, 1159S</u>	<u>S. BLONDHEIM & COMPANY OAKLAND, CALIFORNIA Mixers: 1,000-10,000 LBS., 150, 250, 450, 700 "Blonco" Continuous Feed Grinder: Type I, Type III Ham Tumbler: 700, 1200, 2500 "Blonco" S/S Screw Conveyor: 678.. "Blonco" Guillotine Decanner: DBA Hi-Dumper: 168 Picklejector: SSP2614 Twine Linker: RS... S/S Luncheon Meat Slicer: 2000 Scale and Conveyor: 1857 Tipper Casing Applier: 1055 "Alpina" Continuous Stuffer: 1010 "Blonco Risco" Stuffer: BR.... "Blonco" End Discharge Mixer: 200ED, 5000ED "Blonco" High-Speed Knife Grinder: 150, 170, 200 Vacuum Sausage Stuffer: "SAFOS" 2N/HP, "SAFOS" 2N/H End Discharge Mixer: 2000 ED</u>
	<u>BLACK BODY CORPORATION FENTON, MISSOURI Continuous Oven: FBC4-25</u>	<u>BLOOMER-FISKE INC. CHICAGO, ILLINOIS Auto-Trol Loader: Mark II, 1970 S/S Meat Molds: Round & Square Liver Loaf Mold: Various Sizes Portable Steam Cooker: 1970</u>
	<u>G. S. BLAKESLEE & COMPANY CHICAGO, ILLINOIS Vertical Mixer (w/Chrome Beaters): CC-...D.</u>	<u>BLOSSOM INDUSTRIES, INC. CLEVELAND, OHIO S/S Pump, RM-..., RO...</u>
	<u>BLAW-KNOX FOOD & CHEMICAL EQUIPMENT BUFFALO, NEW YORK</u>	<u>BLUE CHANNEL CORPORATION PORT ROYAL, SOUTH CAROLINA Deboner: Harris</u>
	<u>Screw Conveyor: SCR-...-SS-..., SCS-...-SS-... S/S Sanitary Drum Dryer: SSADD-...-...</u>	<u>BLUEBIRD INC. CHICAGO, ILLINOIS Pearshape Ham Mold: BMA-1</u>
	<u>BLENTech CORPORATION ROHNERT PARK, CALIFORNIA</u>	<u>PHILIP BOCK COMPANY, INC.</u>
	<u>Hi-lift Dumper: HD..., HD... Belt Conveyor: BC-..... Continuous Cooker: CS-..... Mixer Blender: DM-..... Blender: DM-.....</u>	

HAWTHORNE, CALIFORNIA
Filling Machine

BOCK LAUNDRY MACHINE CO.
TOLEDO, OHIO
Bock Centrifuge: FP-...A

W. Y. BOGLE CORPORATION

WEST HARTFORD, CONNECTICUT

Belts (Food Contact):
2, 3, 4, 5 Ply White Nitrile Heavy:
FP-1
2, 3, 4 Ply Black Nitrile-Heavy:
FP-2
3, 5 Ply White Nitrile Standard:
FP3
2, 3 Ply White Dacron Nitrile: FP8
2, 3 Ply White Dacron Butyl: FP-10
2, 3, 4 Ply White Teflon Nitrile:
FP-13
2, 3 Ply White Skimcoat: FP-14
2, 3 Ply Dacron/PVC: FP-15

BOLDT INDUSTRIES, INC.

DES MOINES, IOWA

Surge Hopper: SH....
Conveyors: EC....
Tables: RT1-...., RT2-....
Injector: FGM-...
Vacuum Blender: BB(V)-....
Blender BB-.....
Screw Conveyor: SC-...., FC-....
Meat Sampling Drill: 1005

BONAR PLASTICS INC.

WEST CHICAGO, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,
1015, 1044, 1050, 1054, 2010,
6010, 7010, 1010, 1040, 1140,
1144, 1144-A, 1145, 1150, 1154,
1110, 1114, 1115, 1116, 1117,
3028, 3028A, 1140B, 1144B, 1145B,
1150B, 1154B, 3010, 7510
Ingredient Bin: 2090-A, 1509-A
Ingredient Bin Lid: 2090-1
Utility Drum: 2022, 2045, 2055,
2012
Insulated Tote Box: 2341
Utility Drum: 2032
Insulated Containers and Covers:
1545, 1645, 1845, 1760, 1745,
1704, 1801, 1800
Combo: 3009, 3000, 3010B
Stack Lids: 3009-5
Rota Drum: 5010
Lid: 5010-5
Poly Payloader: 1732, 1733
Poly Combo w/Cover(Tote): 1990
Tote: 1991
Pallet Base: 1140PB

BONCOR, INC.

WESTFIELD, NEW JERSEY

Meat Massager: CM-..
Hydraulic Lifter Dumper: HLD-35
Mixing Vat 1800E
Vacuum Tumbler: PM-....1

BOND EQUIPMENT CORP. (FORMERLY SWILLEY EQUIPMENT DESIGN, INC.)

LOGAN, IOWA
Revolving Hog Head Splitter:
2029-....

Plastic Belt Conveyor: 5020-...
Up-Type Hide Puller: 1063
Retained Head Stand w/Beef Head
Rack: 1084
Conveyorized Knock Box (Sheep):
3003-...
Revolving Hog Head Splitter: 1023,
1023-....
Head Hook: 4010-....
Tongue Hook: 4011-....
Knife Sterilizer Box: 6001-...
Offal Separating Table: 6019-....
Small Intestine Flush Table:
6017-....
Intestine Separation Table:
6017-....
Offal Table (Tripe Dump): 1065-....
Utility Table: 1052-....
Hydraulic Beef Head Splitter:
1020-....
Hog Gambrel Table: 2017-....
Hog Dehairer/Singer Combo:
2016-....
Rotary Hog Scald Vat: 2015-....
Small Intestine Trough Table:
6018-....
Chitterling Cleaning Machine:
2045-....
Push-Off for Unloading Hoist:
6030PO-....
Double Stacking Salami Tree Hoist:
6030-....

BONNER & BARNEWALL

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):
Pebbletop 2 ply, 3 ply
Dacron Pebbletop 2 ply
Belts (Food Contact):
White Hycar COS 2 ply, 3 ply, 4
ply, 5 ply
Black Hycar COS 2 ply, 3 ply, 4
ply, 5 ply
Light Duty White Hycar COS 3 ply,
5 ply
Dacron-Teflon 2 ply, 3 ply
Dacron-Hycar 2 ply, 3 ply
Dacron-Butyl 2 ply, 3 ply

BONNOT COMPANY

KENT, OHIO

Cooking Extruder: 2 1/4

JOHN BOOS AND COMPANY

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,
POLY-2000, BO-CO Rubber
Tables: 70, KS, M, GMT, S14, S16,
TC, TS

BORDEN CHEMICAL COMPANY

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,
PCW, SW

ROBERT BOSCH CORPORATION, PACKAGING MACHINERY DIVISION, SOUTH PLAINFIELD, NEW JERSEY

Transwrap: SVB-....

ROBERT BOSCH PACKAGING CORP.

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an

acceptable filling device.
"Aluseal" Fill and Seal Machine:
740B
Flat Pouch Form, Fill, and Seal
Machine: BML

BOYD CORPORATION

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,
104-2000-J
Incline Table Conveyor: 104-1000
Conveyor w/Air Gates: 104-8000A
S/S Wire Belt Conveyor: 104-3000
Roller Bed Conveyor: 104-2000-2S
Skoring Machine: 105-115
Special Feed Conveyor: 107-30032
Conveyor: 104-4000

BOYENGA & COMPANY

AMARILLO, TEXAS

Edible Surge Bin: ESB-1
Level Control Tank: EPSLC-1

MICHAEL R. BOYER

BRIGHTON, MICHIGAN

Ham Slicer: 618

BQP INDUSTRIES, INC.

DENVER, COLORADO

Plastic Tote Boxes, w/Lids:
NO....., NS....., SO.....

BRAN & LUBBE, INC.

EVANSTON, ILLINOIS

Sanitary Pump: S-293

BRAY VALVE & CONTROLS, USA, INC.

HOUSTON, TEXAS

Butterfly Valve: 20, 21

THE BRECHTEEN CO.

MT. CLEMENS, MICHIGAN

Sausage Looping Bucket: 001
Sausage Looping Bucket Assembly:
002
Stuffing Horns: "Coffi" 001, 002,
003, 004, 005, 006
Ham Stuffing Machine: 2200
"Coffi" Stuffing Horn: 1510, 2210,
1510C, 2210C
Coffi Stuffing System: 1800
Net Rucker Assembly: 1575, 2225,
1826, 1825, 1525

Gathering Device: G

Clipper/Gathering Table: 2201

Stuffer: 2211 CVG

BRECON KNITTING MILLS, INC.

TALLADEGA, ALABAMA

"Brecon" Stockinette Machine: 711

BRECOFLEX CORP.

EATONTOWN, NEW JERSEY

Timing Belt (Direct product
contact.): Food Grade Polyurethane
- Hytrel 4059 w/Kevlar Tension
Members

BREDDO LIKWIFIER (FORMERLY LANCO) DIVISION OF AMERICAN

INGREDIENTS CO. (FORMERLY BREDDO INC.)

KANSAS CITY, KANSAS

"Likwifier" Mixer: LDD-....,

LDDR..., LDDW..., LDDRW... LO..., LDT..., LDTW..., LHW..., LHR..., LOR..., LDRHW..., LORW..., LORSS..., LORSS..., LDT..., LDTW..., LDTW... High Speed High Shear Blender: LORSST..., LORSST..., LORWSST..., LORWSST..., LORWWSST..., LORWWSST... <u>BRIDGE MACHINE COMPANY</u> <u>PALMYRA, NEW JERSEY</u>	FG-9-3018, FG-9-306, FG-7-3090R, FG-7-3090L Packing Table: FG-PT-369, FG-PT-309, FG-PT-149 Flour Reclaiming System: 2274 <u>BROOKS & PERKINS, INC</u> <u>LIVONIA, MICHIGAN</u>	18-515, 18-516 Commissary Case: 47-024E Containers(w/optional lids): 47-.... <u>BUDD CO. POLYCHEM DIVISION</u> <u>PHOENIXVILLE, PENNSYLVANIA</u>
Meatball Former: Titan 4, 4D, 5, 5D, 1D, Titan BT00 Food Molder: Custom 150, Custom 150HD, Crown 240, Crown 240HD, Imperial 480 Dumper: "LiftLoader" Imperial 480HD, Compac 100, Compac 100HD Spray Tenderizer Scorer STS-24 Cross Tenderizer: CS12, CS-18 "Accupat" Food Shaper: 3AP, 4ACS, DA Conveyor Cuber: "Convey Cuber" Cutlet Flattener: CF-12, TR-... Vacuum Packaging Machine: Nirovac SD220 Conveyor Table: CT-..... Air Operated Spreading Conveyor: SCA-.... Food Shaper: "Accupat" D Dumper: "LL" Conveyor Cuber: CC-.. Vacuum Packaging Machine: "Nirovac" X-..., "Nirovac" S-..., "Nirovac" S 500 1A Cutlet Flattener: TR-12 Tilt Dumper: HTD	Tote Box: R1301W, R1305W, R1307W, R1310W, R1315W, R1319W, R1323G, R1323W, R1324G Tote Box Lid: R1311W, R1316W, R1320W, R1326G Storage & Shipping Drums: R1212G, R1212W, R1225G, R1225W, R1232G, R1232W, R1245G, R1245W, R1250G, R1250W, R1255G, R1255W, R1231G, R1249G Drum Lids: R1213G, R1213W, R1226G, R1226W, R1256G, R1256W, R1251W, R1251G Bulk Containers: R1121GP, R1123GP, R1119G, R1119B Bulk Container Lid: R1122W, R1124G, R1120G	Rigid Plastic Belting (Packaged Product Only): SC-... Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only) Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact) Snap-on Rigid Plastic Belt: ...SC..., ...SC...., ...NSC..., ...NSC...., ...RC..., ...RC...., ...RCT..., ...RCT.... Belting (Food Contact): White Hing Chain 150 HRT-... Plastic Chain Belt (for direct product contact): Model 200 PR
 <u>BRIDGESTONE TIRE COMPANY, LTD.</u> <u>TOKYO, JAPAN</u> Belt (Food Contact): Dura-Sani	 <u>ARTHUR S. BROWN MFG. CO.</u> <u>TILTON, NEW HAMPSHIRE</u> Belts (Food Contact): White (Cotton Carcass): L415 White (Dacron-Cotton Carcass): L434 (Edges sealed with acceptable compound.)	 <u>BUFFALO WEAVING AND BELTING CO.</u> <u>BUFFALO, NEW YORK</u> Belts (Food Contact) Golden Bison: S2W, S3W, S4W Saniveyor: P-90, P-135, P-260, P-390 White Nitrile/Vinyl Polyveyor: D84W Black Nitrile/Vinyl Polyveyor: D84B Teflon Polyveyor White: D84W-Teflon Servall White: C826W Servall Black: C826B Belts (Fully Packaged Product): Golden Bison-Incline: LG3W
 <u>BRIGHAM YOUNG UNIVERSITY</u> <u>PROVO, UTAH</u> Product Shaping Device: Colosimo	 <u>WILLIAM BROWN COMPANY INC.</u> <u>PHILADELPHIA, PENNSYLVANIA</u> Bone Chip Remover: 1167	 <u>ROBERT F. BULLOCK, INC.</u> <u>CONYERS, GEORGIA</u> Pork Skin Pellet Popper: 1200 Pellet Feed Hopper: 80 Cooking Oil Holding Tank: 80 Heat Exchanger: 4 Pork Skin Breaker: PSS-82 Pork Skin Cutter: PSC-83 Product Cart: PTC-500 Pork Skin Fryer: RDF-400 Pork Skin Rendering Cooker: 1200 Screw Lift: SL-83 S/S Dry Rendering Unit: HAR
 <u>BRITTON MANUFACTURING</u> <u>COLLEGE STATION, TEXAS</u> Electric Stimulator: 350 Koch-Britton: 250 Low Voltage Stimulator: 75-LV	 <u>BRUENDLER, A.G.</u> <u>BUTTIKON, SWITZERLAND</u> "Conti-Cut" Cutter Mixer CVL/2 "TurboCut" Emulsifier VL-G10-101-1 Emulsifier: "Turbo Cut" VL-G2, VL/3, VL-100, VJ-L55, VL-2-125, "Mini-Cut" MVK	 <u>B. H. BUNN COMPANY</u> <u>LAKELAND, FLORIDA</u> Packing Machine Meat Tyer: M-10, M-16MR, M-10MR Meat Tying Machine: STM-1010, STM-1016
 <u>BROASTER COMPANY</u> <u>BELOIT, WISCONSIN</u> Marin-Aider: 607-B DustRite: 606 Retort Separator: Polypropylene Deep Fat Fryers: 1400E, 1400G, 800E, 1800G, 1600	 <u>BS & B SAFETY SYSTEMS</u> <u>TULSA, OKLAHOMA</u> Vac-Saf Sanitary System: VKB with KB-C Safety Head	 <u>BURDETT MANUFACTURING CO.</u> <u>BRIDGEVIEW, ILLINOIS</u> Kettle: L600
 <u>BROCO ALCO DIV. OF ALCO FOOD SERVICE EQUIPMENT CO.</u> <u>BELOIT, WISCONSIN</u> Deep Fat Fryer: 1600	 <u>BUCKET ELEVATOR COMPANY</u> <u>CHATHAM, NEW JERSEY</u> Corratrough Belting: DAL Bucket Elevator (For Dry Product Only): V4	 <u>BURFORD CORP.</u> <u>DALLAS, TEXAS</u> Vertical Bag Tyer: VB2L, VB2R
 <u>BRODRENE GRAM A/S</u> <u>VOJENS, DENMARK</u> Automatic Rotary Freezer: "RIA"-...	 <u>BUCKHORN MATERIAL HANDLING GROUP</u> <u>MILFORD, OHIO</u> Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467 Tote Boxes: 09-... Tote Box Lids: 10-... Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-... Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-... Meat Lug w/Drain Holes: 18-... Bulk Containers: 22-... Bulk Container Lids: 23-... Plastic Drums: 21-... Plastic Drum Lids: 21-... Meat Lugs: NestPac 18-... Tote Bins: NestPac 18-524, 18-488,	 <u>BURNETT AND SON MEAT CO., INC.</u> <u>MONROVIA, CALIFORNIA</u> Fat Trimmer Assembly: RB1000
 <u>BROOKLYN HEIGHTS MACHINE CORP.</u> <u>CARTHAGE, MISSOURI</u> Conveyors: FG-7-3690, FG-7-36, FG-7-3013, FG-7-3010, FG-9-3017,	 <u>T. J. BURNETT</u> <u>MURRAYVILLE, GEORGIA</u> Breast Deboner: TB 150 Deboner: TBW-250	

Thigh and Leg Deboner: GB-100	FAIRFIELD, OHIO Meat Ball Cut-Off Machine: MB-1-22	Containers: DAW08050, CYCOLACAH-100F
BURN'S SPICES AND CASINGS BISMARCK, NORTH DAKOTA Water-Pack Sausage Stuffer: "Dakotah"	- C -	CANADIAN BIRD EQUIPMENT, LTD. HAMILTON, ONTARIO, CANADA Hock Cutter: MKV
BURRELL-LEDER BELTECH, INC. SKOKIE, ILLINOIS Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene-3A, Hygene-5A, Green Hycar GB153C-A Tan Koroseal 2 ply, 3 ply White Koroseal 3 ply Smooth Polycool Tan Smooth Super Polycool Green White Polytex: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C, CC-60, 2C-100, SP-92C, SP-3, D92BC Monotek FPH-60, FPH-80, FPH-120, FPM-80, FPM-120; MI-91PT White, DX-100-WSC, DS253C, DS153TC, MC2, MC3, BTL3, BB283C	CADILLAC PLASTIC & CHEMICAL BOSTON, MASSACHUSETTS Cutting Boards: w/Petrothene LB-733, Plexiglas G Unshrunken	CAN-AM CONTAINERS, LTD. SPRINGHILL, NOVA SCOTIA Rectangular Pail and Lid: CA-6020 Meat Containers: CA-9600-.
BUTCHER BOY USA LOS ANGELES, CALIFORNIA Frozen Meat Flaker: AU-MF, CMF-G, CMF-S, AU-MF-F Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66, AA-1100, AA-1600, FMBG-1100, FMBG-1100S Mixer: 150F, 150, 250, 150S, 250S, 250HF, 500HF, 500M, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning) Mixer-Grinder: 150/42, 250/52 Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F "Butcher Boy" Mixer: 500F Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66 Frozen Meat Cutter: GSF-620 Mixer-Grinder: 100/42, 100/52, 200/42, 200/52 Vacuum Packaging Machine: VA-5, VA-2 Vacuum Packaging Machine: "Butcher Boy" VA-1 Vacuum Packaging Machine: VA-2 Dual Mixer: 150-DM, 250-DM Grinder: AF42, AF52, AF56 Band Saw: 143SS, 1640S Grinder: AU-66 Tenderizer: CST Vacuum Packaging Machine: VP-16, VP-20, VP-32	CALLAHAN AMS MACHINE COMPANY DIV. OF VERMONT MARBLE CO. PROCTOR, VERMONT Closing Machine: 131V Can Seamer: 127 1/2, 227-SV, 527-SV	CANRAD-HANOVIA, INC. NEWARK, NEW JERSEY Germicidal Lamp (Non-Ozone Producing): 24700-S (#94A1 Glass). The lamp must be used in accordance with part 7, paragraph 7.16 (b) of the "Meat and Poultry Inspection Manual".
BUTCHER'S FRIEND PRODUCTS DES MOINES, IA Sausage Linker: 2001	CAM INDUSTRIES KENT, WASHINGTON Wrapping Machine: "Flowrap" A	CANTRELL MACHINE COMPANY INC. GAINESVILLE, GEORGIA Poultry Killer: RW-1, MK-3 Drain Conveyor: DC-100-. Poultry Chiller-Windmill Unloader: WV-100- Cut-up Conveyor: CC-100 Belt Conveyors: TC-100-...., CC-100-...., FC-100-...., DD-100-...., TD-100-.... Horn Boning Conveyor: HBC-110 Boning Conveyor: HBC-100 Giblet Pump Diaphram: DGP-400 Giblet Elevator: GE-200 Packing Bin: PB-200 Stationary Table: ST-100 Giblet Pump: 001 KFC Cut-up Saw: CS-100 Eviscerating Shacklers: CSE-1, CSE-2, CSE-2-A Picking Shackles: CSP-4, CSP-4-A, CSP-4-B Picking Shackle, Combination Turkey: CSP-5 Gizzard Tumbler Washer: GW-700 Giblet Pump Air Operated: AGP-300 Lazy Susan Packing Table: LST-300 Parts Boning Conveyor: HBC-110-P Table Top Conveyor Turns: TT-90, TT-180, TT-S S/S Meat Carrier: MC-104 S/S Water Changer : WC-100, WC-200 Wing Master: WM-400 Poultry Skinner: CPNS 100 Breading Machine: CBM-300 Line Divider: LD-101 Dewaxer: DW-605 Viscera Harvester: EH-15, EH-20 Gizzard Defatter: DF-1 Poultry De-Icing Scale w/Platform Hanging Bin: HB-1 Triple Deck Belt Conveyor: TD-200 Vat Dumper: HVD350, HVD350SS S/S Poultry Scalder: SS-200 Auger Chillers: CA-6-1, CA-8-a (Ice), CA-6-1, CA-8-R (Refrigerated) Giblet Chillers: 101, 102, 103, 104 S/S Refrigerated Giblet Chillers 101R, 102R, 103R, 104R Vacuum Tumbler: VM-1 Adjustable Inspection Stand: AIS-1 Cut-up System: 85-1
B&W METALS COMPANY, INC.	CAMBRO, INC. HUNTINGTON BEACH, CALIFORNIA	

Consisting of-Wing Cutter: 06-04-01, Horizontal Bird Halving Machine: HM-651, Leg Separator: LS-691, Drumstick/Leg Unloader: 06-38-01	Puller: HP-2 "Graham" Automatic Neck Breaker: GANB-100	Over/Under Cone Deboning Conveyor: OU-CD-18
Eviscerating Machine: Apollo-72, Apollo IV, U80 (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	Automatic Eviscerator (Manual positioning of viscera for inspection necessary): Mark 4, Mark 5 (Surfaces of machine contacting carcasses must be sanitized between each use with 180F. water or 20 ppm residual chlorine at point of use.)	Giblet Wrap Machine: "STS"-3
Disc Pickers: JM..., JMKD... Broiler Unloading Station 180 -. US-Z	Belt Conveyor: BC-050 Automatic Bird Unloader: ABU-313 Oil Sac Cutter: GAOS-200, OSC-1300 Conveyor Sac Table: CST-113 Giblet Chiller: RAPGC-2, RAPGC-2R Neck Skin Cutter: P-2000 Line Divider: GLD-300, GLD-300A, GLD-300B	Automatic Cropping Machine (Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.): ACM-510, CC-16
Poultry Scalders: SC-1 Automatic Electric Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)	Breading Machine: CB-80 Eviscerating Line Shackle: RBES-304 Kill Line Shackle: BKS-304 Picking Machine: CH-6/, CE-6/. Automatic Poultry Killer: WAK-101 Hand Gizzard Peeler: 71RAP Inside Outside Final Bird Washer: Mark II	Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).
Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180F. water or solution of 20 ppm residual chlorine at point of use.)	Auto-Cone Breast Deboning System: CCGD-1	Automatic Neck Breaker: ANB-505
Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)	Gizzard Harvester: M-1, CGH-8000 Leg Processor: LP-1, CCM-300 Cone Deboning Wheel: CCBG1-5 Turkey Oil Sac Cutter: GAOS-200T (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)	Automatic Wing Portioner: 6000 Final Vacuum Machine FCM-500 Turkey Tendor Puller: MTP-100 Tail Cutter: TC-105
Reprocessing Station w/Chlorinator: S.T.-1	Cone Deboning Wheel: CCBG1-T (Suspended from ceiling).	Wing Cutter(second joint): 06-04-02 Wing Tip Cutter: 06-04-03
Broiler Unloading Station: AD-1, AD-Z	Neck Skin Machine: NS-1001 Gizzard Defatting Machine: NGW-1C	Viscera Harvester (with power brush cleaner): EH-20
Neck Skin Cutter: MS-1	Automatic Opening Machine: Mark III, "Mark" III-.. (Surface of machine contacting carcasses must be sanitized between each use with 180F. water or a solution of 20 ppm residual chlorine at point of use.)	Beltless Shaker Conveyor: CSC-100 Poultry Picker: CP-40, CP-80, CP Series
Automatic Opening Cut Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180F. water or solution of 20 ppm residual chlorine at point of use.)	Breast Fillet Compressor: BFC-1 Front Half Portioning Machine: PFMBP-1A	Poultry Indexer: CPI-001 Automatic Thigh Deboner: ATD-300 Poultry Picker: CCR-H528 Marinators: VM-1
Automatic Gizzard Splitter: GS-111	Gizzard Tenderizer :GTM-100 Rear Processing Machine: PRPMLP-1A Thigh, Drum processing machine: PTDPMLS-1	Heart and Liver Harvesting System: HLHS-100 Automatic Hock Cutter: CHC-4 Femur-Pelvic Joint Dislocator: "Thigh Popper" TP-1
Hock Picker: HP-1	Automatic Parts Machine: APM-22 Automatic Cut-Up Machine: APM-22 Picking Machine: NP-.../ Saddle-Cut Machine: PSCM-HM-1-00 Automatic Wing Portioning Machine: 6000	Halving Machine: CCM-201 Leg Machine: CCM-301 Water Glazer: CG-... Drum/Thigh Cutter: CCM-310 Foot Picker/Scalder Combination: CSP-145
Automatic Bird Bagger: BB-1, PM-80	Automatic Neck Breaker: "Mark" 16 Shackle: ICS-312-2 Automatic Breast Fillet Machine: 1200 S/S Poultry Scalder: PSHE-4200	Foot Unloader (Brush Type): BFU-150 S/S Lung Gun: CLG-100 Chicken Foot Cutter: CFC-150 Box Icer: BI-1 Counter Flow Scalder (Only potable water may be used for make-up water in the scalder.): SS-300CF Tub Dumper: CTD-100 Ice Vacuum Transfer System: ITS-1000
Screw Chiller 11: MSC-11		CAPITAL INDUSTRIES, INC. SOUTH ST. PAUL, MINNESOTA Plastic Meat Lugs With Lids: K-1, K-2
Inside-Outside Final Birdwasher: BW-2		CARANDO INC. SPRINGFIELD, MASSACHUSETTS Hi-Speed Checkweigher: PWP-..
CO2 Tunnel: ZT-1		CARBONIC INDUSTRIES CORPORATION ATLANTA, GEORGIA Supplementary Ice Maker:
Weighting System: Mark 1 (Consisting of-Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)		
Weight Distribution System: WG		
Poultry Cut-Up Saw: MSC-1		
Gizzard Harvester: CD6000		
Neck Skinner: NS-1		
Whole Breast Filleting Machine: BFM-681		
Final Inside/Outside (14 Unit) Bird Washer: F10-515		
Scale and Packout Conveyor: SPC-682		
Dewatering Tumbler: DT-2		
Automatic Head and Wind Pipe		

WC-..... CO2 Snow Hood: SH6-C1.... CO2 Snow Hoods: 6C-..., 6AC-.... Freezer: Spiral SF-.....	Nu Pak Machine: "A" Q-Ber Food Cutting Device: 001 Automated Filling Machine: Nu-Pak 300 Auto-Slicer/Dicing Machine: 5100 Filling Machine: Nu-Pak 300-S	Solar Cooking Oven
CARBONIC RESERVES SAN ANTONIO, TEXAS Freeze Tunnel: RHP-.....		CAVINESS WELDING SAN ANGELO, TEXAS Hide Puller: AB-30601
CARDINAL SCALE MFG. COMPANY WEBB CITY, MISSOURI Scales (W/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S S/S Scales: EF-.... Detecto Scale: OU-.... Checkweigher Scale: 102 Scale: PX-6, AP	CARSON INDUSTRIES LAVERNE, CALIFORNIA Combon Bin: Titan Super	CCI SCALE COMPANY VENTURA, CALIFORNIA S/S Scale: .CD-..., HCD-20008 "S/S" Scale: LCD-..., HCD-....
CARDOX CORPORATION DIVISION OF LIQUID AIR CORPORATION COUNTRYSIDE, ILLINOIS S/S Freeze Cabinet: Zip-Freeze CO2 Snow Hoods: 2164, 6164E, D-1-37-0524-61, J-100, J-200, JH-100, JH-200, JIH-200, 1-974-0004 CO2 Pelletizer: D-47650, H-300-SS, R-1000-2AL, R-300-SS Ultra Freeze Tunnel: 1-55-0003..., 1-55-0001A..., 1-44-0003..., 1-55-003..., 1-55-001A Cyclone Snow Separator Hood: D1-974-0006, Impactor & Box Nozzle D1-974-0008, 0006 w/impactor fl. nozzle D1-974-0019 0006 w/2 Impactors & fl. Nozzle D1-974-0018, 0006 w/2 Impactors & Box Nozzle D1-974-006 S/S Freezer Cabinet "Zip-Freeze" Snow Horns 1-037-0509 (4 1/2" Dia) 1-937-0015 (5" Dia) 1-937-0016 (6" Dia) 1-937-0017 (8" Dia) 1-937-0018 (10" Dia) Y-Horn Snow Hood: 1-974-0041 CO2 Bottom Injection Tub-Mixers/Blenders: 2-974-0035	W. R. CARY ENGINEERING, INC. SPRINGFIELD, MISSOURI Carcass Washer: 7500 Hock Blow Off Cabinet: D-2500 (Each installation must be reviewed by Slaughter Inspection Standards and Procedures Division.) Head/Tongue/Tail Wash: D-3500	CEL TEC SYSTEMS, INC. ATHENS, GEORGIA Chute Weigher System: 2000
CASAS HERRERA, INC. LOS ANGELES, CALIFORNIA Masa Extruder: C500-100 Corn Washer: C20100 Corn Grinder: C40100 Tortilla Oven: C70100 Cooling Conveyor: CC80000 Double Flour Tortilla Head: DFTH 60000 Tamale Extruder: XTC 500100 Double Flour Tortilla Elevator: DFTE 60500 Dough Mixer: M30100 Tortilla Press: TP ..X..	CENTENNIAL MACHINE COMPANY GAINESVILLE, GEORGIA Neck Skin Cutter: N-C921 Automatic Oil Sac Cutter: 301 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Automatic Neck Breaker: 401, 7615 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	Poultry Killing Machine: 7661 Viscera Clipper: 740M Packaging Conveyor: 7631 Deboning Conveyor: 7632 Parts Elevator: 7633 Opening Cut Machine: 301A (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Poultry Killer: 205 Poultry Line Divider: 31, 32 Giblet Pump: 40 Poultry Shackle: 1000 Giblet Chiller: 500 Poultry Picker: 7601 Automatic Poultry Killer: 7660 Automatic Gizzard Machine: 720, 720M Automatic Bird Unloader: 7650 Chicken Scalder: 7620 Belt Conveyor: 7630 Roller Drain Conveyor: 7640 Hock Cutter: 1600 Whole Bird Chiller: 7670 Chiller Unloader, Windmill Type: 7670A Mechanical Lung Remover: MLR Tumbler Washer: 7641 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.) Solenoid Activated Hand Wash Valve: 7685
THE CARDWELL MACHINE CO. RICHMOND, VIRGINIA Vib-O-Vey Conveyor: VC-1472-1 Screening Conveyor: SC-283	CASHIN SYSTEMS CORP. HAUPPAUGE, NEW YORK Chitterling Chilling & Finishing Machine: C-300C Checkweigher: 310 Bacon Weigher: 1027 Cardboard Dispenser: 1026 Takeaway Conveyor: 312 Weigh While Convey System: 1132 Heart Slasher Washer and Chiller Chitterling Cleaning Machine: 44 Stomach Cleaning Machine: 88 Heart Slasher & Washer: C-200 H Combination Deslimmer, Scalder, Chiller: C-100S S/S Inclined Conveyor: B-100 Slicer: PEC Series 1, PE Series 2, PEC Series 3 Hold-Down Assembly for Slicers: 3508 Slicer: CCS-1 Manual Dispenser: 1125 2-Track Takeaway Conveyor: 1127-0001 Grader Interleaver System: 4027 Single Track Take-Away Conveyor: 1228 Continuous Feed Bacon Slicer: 3027 Semi-Automatic Bacon Press: 5000 Bacon Press (Automatic): Dan-D:5050 Checkweigher: 1226-8000 Flyte Divertor: 1226-7000 Three Track Takeaway Conveyor: 1227 Continuous Feed Bacon Slicer: 3027-GALV	
CARNITECH A/S (KOPPENS INDUSTRIES) STONE MOUNTAIN, GEORGIA Column Loader: L-..., L-...-3US	CASSO-SOLAR CORPORATION POMONA, NEW YORK	
J. A. CARRIER CORPORATION BURLINGTON, MASSACHUSETTS Filler Machine		
CARRUTHERS EQUIPMENT COMPANY WARRENTON, OREGON		

Automatic Head Cutter: 7610	CENTURY 21 MERCURY CORP.	Lamb Carcass Washer: SW-2000
Head and Wing Scalder: 7624-A	ENGLEWOOD, COLORADO	Brush Type Hog Polisher BT-865
Giblet Wrap Machine: 7690	Vent Cutter: Century 21	Hog Carcass Washer: HCW-2000
Poultry Cut-up Shackle: 01		Consisting of: Hog Carcass
Neck Conveyor: 7697		Washer: HCW-1000, Hock/front
Giblet Pump: 41		Shank Washer: HFSW-1000
Poultry Parts Skinner: 720 M-P-S	CERVIN ELECTRIC COMPANY	Beef Carcass Washer: BW-3000,
Automatic Gizzard Feeding System:	MINNEAPOLIS, MINNESOTA	BW-4000-C
7683	Poultry Stunner: Stun-O-Matic	Neck Wash/Picnic Scrubber:
Crop Puller: 7686	Vent Cutter: VC	NWPS-1000
Neck Puller: 7635	CESCO MAGNETICS	Beef Carcass Prewash Cabinet:
Counter Rotary Picker: 76-100	ROHNERT PARK, CALIFORNIA	CPW-1000 (To be used with an
Halving Machine: 6500	S/S Magnetic Traps: 103, 104,	acceptable Quality Control
Leg Processor: 7698	105, 120	Program approved by Slaughter
Front Half Cut-Up Machine: 7697	S/S Magnetic Sausage Traps: 190SS,	Inspection and Standards Div.
Gizzard Puller: 1-1956 (Surfaces of	195SS, 196SS, 197, 198	Technical Services)
machine contacting carcasses must	S/S High Pressure Magnetic Trap:	Carcass Spray Cabinet: CAS-1000
be sanitized between each use	150SS	Head and Tongue Spray Cabinet:
with 180 F. water or 20 PPM	S/S Magnetic Plate: "Sanitary"	HT-1000
residual chlorine at point of	S/S Magnetic Traps: "Magtrap" 105	Hog Carcass Sanitizing Spray
use.)		Cabinet: HCSS-1000, HCSS-1000-.
Automatic Poultry Stunner: 7699	C. E. INVALCO	Hock Blowing Assembly: HB-1000
Note: (Stunner is not to operate	TULSA, OKLAHOMA	Beef Carcass Washers: BW-1500(Veal),
without the perforated grill	Flowmeter: WS5-...., WE5-....	BW-4000(Veal)
permanently installed in such a	Sanitary Level Probes: D Series,	Sheep and/or Hot Skinned Veal
manner that the water level is	B07-J	Sanitizing Spray Cabinet:
1/4 inch above the grill	C & F PACKING COMPANY	SSA-1000, SSA-1000-.
surface.)	CHICAGO, ILLINOIS	Pan Wash: VPW-1000
Automatic Gizzard Spitter: 730	Cryo-Compressed Extruder: BJ-100	Viscera Table Wash: VTW-1000
Automatic Crop Puller: 7686-180	C & G METAL PRODUCTS MFG. CO.	Beef Carcass Sanitizing Assembly:
Neck Breaker: 401-180	CHICAGO, ILLINOIS	SSA-2000, SSA-2000-.
Chicken Sorter: CS, NS	Ox-Tail Washer	
Scalder: 7500	CGZ ALIMEC SPA	<u>CHALLENGE-COOK BROTHERS, INC.</u>
Automatic Vent Cleaner: AVC-1287	PARMA, ITALY	INDUSTRY, CALIFORNIA
(Surfaces of machine contacting	Ham Press: PEC/2SF	Vacuum Meat Tumbler: MP-10
carcasses must be sanitized	Desalter Machine: PA/5TS	Vacuum Meat Tumbler: MP-5
between each use with 180 degree F	Waiting Scaffolds: S4M/5025	Vat Dumper: LD-20
water or 20 PPM residual chlorine	Platform: ROB/AP	Vacuum Meat Tumbler: MP-3, MM-..
at the point of use).	Salting Rack: B4M/5025 with	Loading Chute: LC-3
Gizzard Inspection Conveyor: 12647	Planes (Shelves): CEE/AP/4M	Loading Device: LD-22, LD-1
Automatic Poultry Eviscerator		
(Automatic positioning of viscera	<u>CHACE LEATHER PRODUCTS</u>	<u>CHALLENGE-RMF INC.</u>
for inspection necessary): 7682	FALL RIVER, MASSACHUSETTS	GRANDVIEW, MISSOURI
(Surfaces of machine contacting	Belts (Food Contact): Betalon T07,	Vacuum Meat Tumbler: MM-1, MM-3,
carcass must be sanitized between	T10, TT12, TT25, 2T25, 3T30, T	MM-4, MM-10, MP-3, MP-5, MP-10,
each use with 180 deg. F. water or	13/B, TT 18, T04	MM-.
a solution of 20 ppm residual	Belt (Packaged Product): Betalon	Vat Dumper: LD-20
chlorine at point of use.)	T05	Loading Chute: LC-3
Final Inside-Outside Bird Washer:		Loading Device: LD-1, LD-22
1957	<u>CHAD COMPANY INCORPORATED</u>	Ham De-Aerator: "Vacu-Void" HD-30
Breast Deboning System: 1055	LENEXA, KANSAS	" C-15831-01
Heart and Liver Cutter: LH-2000	Final Carcass Rinse: NW-1000-1	
Foot Cutter: 2021	Beef Head Washer: HW1000-1,	<u>CHAMPION MACHINERY COMPANY</u>
Foot Picker: 2020	HW-1000-2	JOLIET, ILLINOIS
Gizzard Harvesting System: 740T,	High Pressure Hock Washer:	Duo-Flex Mixers: 200DA, 300DA
740C	HPHW-2000	Mixer: "", 140
Whole Bird Skinner: 2005	Beef Carcass Washer: BW-1000,	Slow Speed Dough Mixer: "", ..,
	BW-2000, BW-1500, BW-4000	140
<u>CENTRAL MARKETING, INC.</u>	Hog Neck Washer: NW-1000	S/S Slow Speed Dough Mixer: "",
LAKEWOOD, COLORADO	S/S Smokehouse Trees: Single Post	.., 140
Wiener Grill Scoring Machine: CM-3	1, Double Post 2	Semi High Speed Dough Mixer: "",
	Picnic Scrubber: PS-750, PS-1000	.., 140
<u>CENTRICO, INC.</u>	Hog Carcass Washer: HCW-1000	S/S Semi High Speed Dough Mixer:
FOSTER CITY, CALIFORNIA	Hock & Front Shank Washer:	"", .., 140
Decanters: CA-.......	HFSW-100	
	Foot Scrubber: FS-1000	<u>THE CHANTLAND COMPANY</u>
<u>CENTRICO, INC.</u>	Beef Foot Washer: BFW-1000	HUMBOLDT, IOWA
NORTHVALE, NEW JERSEY	(Back up person required for	S/S Flex-Weigh Scale: PGC
"Westfalia" Separator:	inspection of finished feet)	
SA-.....36..., SA-....076,	Tripe Washer: TW-1000	<u>JOHN CHATILLON & SONS</u>
SA-.....37..., SA-....177,	Hog Neck Wash & Picnic Scrubber:	KEW GARDENS, NEW YORK
SA-....., SA-.....,	NWPS-1000	Hanging Scale: ..28ASDD-PL,
SB-....., SC-.....		24ASDD-PL
		Bench Platform Scale:

BP...PL...T-SS, BP....T-SC,
BP...PL...DT-SS,
BP...PL...DT-SC, all w/Stand
Model BPMS
S/S Table Top Scales: "Favorite"

CHECKER MACHINE COMPANY

NEW HOPE, MINNESOTA
Steam Cooker: 10400
Steam Oven: 10600

CHEMFABMERRIMACK, NEW HAMPSHIRE

Food Processing Belt (direct food contact): Chemlam X-F900, X-F925, X-F910, X-F900 (Overlapped and joined at the seam by PFA film)

CHEMFABMATERIALS TECHNOLOGIES DIVISIONNORTH BENNINGTON, VERMONT

Food Contact Belts: Series

400TCGF: 10, 14
Series 100 TCGF: 3, 5, 6, 10, 11, 14, 5 Flex., 10 Conductive

Series 300 TCGF: 3, 5

Series 200TCGF: 3, 5, 6, 10, 14

Series TCGF: 2735, 6530, 8323

Series 100TCK: 5, 6, 8, 10

Packaged Product: Series TCGF:

8430, 8915, 9013

Series TCK: 1589, 1590

Microwave Belts (Food Contact):

Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590

CHEMI-FLEXLOMBARD, ILLINOIS

Belt (Direct Contact): 6012, 8007

CHEMPRENE INC. DIV. WITCO CORP.BEACON, NEW YORK

Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91, 18, 19, 36

Surface Codes-Nitrile (NBR White: 2, 3, 3A, 4, 4A, 4B, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69

Nitrile (NBR) Black: SAME AS ABOVE Nitrile (NBR) Tan: SAME AS ABOVE Nitrile (NBR) Green: SAME AS ABOVE

PVC White: SAME AS ABOVE

PVC Black: SAME AS ABOVE

PVC Tan: SAME AS ABOVE

PVC/NBR White: SAME AS ABOVE

PVC/NBR Black: SAME AS ABOVE

PVC/NBR Tan: SAME AS ABOVE

Butyl (IIR) White: SAME AS ABOVE

NBR/Teflon White: 21

NBR/Teflon Tan: 21

NBR/Teflon Dark Tan: 21

NBR/Teflon Light Green 21

PVC (TP) White: 3, 14

PVC (TP) Tan: 3, 14

Belts (Food Contact): CW-90-COS, CW-90-CBS, CW-120-COS,

CW-120-CBS, GWH-1, GWH-2, UFB-1, UFB-2

Belts (Fully Packaged Product):
Surface Codes: 1, 5, 10, 11, 12, 13, 20, 37A, 46, 46A, 53, 57, 57A, 58, 59, 60, 62, 65
Belts (Fully Packaged Product):
CW-90-N, CW-120-N, MNG-1
Belts (direct food contact):
9602, 9601

CHEMTRON PROCESS EQUIPMENT, INC.LOUISVILLE, KENTUCKYFORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121
Ham Mold Unloader (Single): 120
Ham Former: 404, 408, 413, 414
Stuffer (Speed-King): 103
Rail Hoist (MEPACO): 510
"MEPACO" Formulating Scale
Conveyor: 184-A
Loaf Mold: 807-PL, 811-SL
Ham Mold: 813-SH
Loaf Pan: 877
Loaf Truck: 218
Mixer-Blender: 170 (standard and vacuum)
Conveyor (Screw Type): 185, 185-TA
Loader (Screw Type): 105, 413, 415
Stuffer (MEPACO): 117
S/S Screw Conveyor: 173, 185-1, 185-11, 185-12
S/S Slat Conveyor: 175
Dual Mold Stuffer: 108-A
Stockinetter (MEPACO): 102
Boning Conveyor (MEPACO): 181
Belt Conveyor (MEPACO): 211-A
Dumper: 519
Mold Cover Press: 114, 112, 116, 126
Rotating Trays: 201, 238
S/S Landing Table: 130
Forming and Stuffing Machine: 106
Lift Dumper: 523
Loaf Mold Filler: 560
Tripe Washer S.S.: 436
Sausage Meat Truck: 250
Ham Soaking Truck: 270
Soaking Tank: 272
Ham and Bacon Wrapping Table: 135
Wrapping Table: 136
Utility Table: 142
Sausage Stuffing Table: 150
Stuffing Table (Streamlined): 151
Stuffing Table (Conventional): 152
Pumping Table: 160
Boning Table w/Cutting Boards: 155
S/S Surge Hopper: 526
S/S Formulating Table: 179-T
Dual Loading Forming and Stuffing Machine: 107
Self Feeding Grinder Hopper: 525
Surge Hopper: 524
S/S Spice Mixer: 552
Rotary Ham and Bacon Washer: 189
Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P
Loader Screw Type (Standard & Vacuum): 105
Vacuum Stuffer: 105V

CHERRY-BURRELL ANCO/VOTATOR DIVISION

LOUISVILLE, KENTUCKY
(FORMERLY\CHEMETRON PROCESS EQUIPMENT,
CHEMETRON FOOD EQUIPMENT,
ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S, 827-CS
Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B
Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180 F. water.)

Stationary Small Stock Inspection

Table: 588

Gambrel Cord Cutter: 594

Gambrel Push-Off: 1194

Belly Trimming Knife: 1192

Grinder: 766

Sausage Meterine Device: 1023

Lard Measuring Filler: 1077

Saw: 102

Hide Puller: 1141

Stomach Inspection Ring: 861

Viscera Separating Table: 736-A

S/S Flight Conveyor Table: 844-F

Side Splitting Conveyor: 844-B

Continuous Vacuumizer: 1402-C-1

Lard Filler: 1077, 876, 877

Hog Scalding Tub: 779

"Anco" Cold Cut Stacker: 834

"Anco" Cold Cut Slicer: 832-S, 832-MS, 1432

Fat Wash Box: 21

Hog Neck Washer: 786

Tripe Umbrella: 45

Shoulder Cutter: 560

Beef Viscera Table: 1059 (Sanitized with 180 F. water.)

Small Stock Viscera Table:

1794/850 (Sanitized with 180 F. water.)

Bacon Packing System: 828

Hog Cutting Conveyor: 842

Belly Roller: 787

Sausage Table: 277

Paunch Tables: 981, 982

Side Splitter Table & Pedestal: 797

Hog Head Conveyor: 851

Slicer: 827-C, 827-E, 827 MS

Cattle Jaw Puller: 480

Hog & Sheep Head Splitter: 562

Cattle Dehorner: 980

"Pneu-Draulic" Head Splitter: 1093

Hog Jaw Puller: 22

Pickle Injector (Bone-In): 1096

Hog Stomach Slimer: 860

Heart Slasher: 1185

Continuous Vacuumizer: 1402-C

Bacon Forming Press: 1111-S, 1111-AS, 1211

Hog Dehairing Machine: 904, 905, 906

Rotary Meat Cutter: 635-A

Offal Washer: 971

Perforated Top S/S Tables: 1273, 1274

S/S Top Tables: 1264, 1271, 1272

S/S Tables (Portable): 1275

Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265

Screw Conveyor: 1081E	Steller Series...	Red Water Chiller: RW-
S/S Smokehouse Tree: 422-S	No Bac SS-....VBR	Rotary Strainer: RS-
Sheep Pelt Puller: 1187	No Bac SS-....SGR	Cooker: P-....
S/S Vat: 1208	No Bac SS-....TGR	Pump Fill Station: PFS-100
Hog Break-Up Table: 842-A	High Pressure Pumps (Standard	
Belly Roller: 513	Sanitary): S3 Series-...	<u>CHESTNUT RUN LABORATORY</u>
Stationary Boning Table: 751-A	S3 Series-....VBR	WILMINGTON, DELAWARE
Fat Hopper w/Auger: 1295	S3 Series-....SGR	Soft Meat Attachment: .C
Hog Washer: 34	S3 Series-....TGR	
Boning Table: 844-E, 844-F	HD6 Series 400	<u>CHICAGO SPENCE TOOL & RUBBER</u>
Conveyor: 1278, 1428, 1279, 1283	HD6 SS-....VBR	FRANKLIN PARK, ILLINOIS
Take-away Conveyor: 1433	HD6 SS-....SGR	Belts (food Contact): White Hycar
"Sepramatic" Mechanical Deboner:	HD6 SS-....TGR	COS 2 ply, 3 ply, 4 ply, 5 ply
ANCO 1600	SP2, SP3, SSP, SFP	Black Hycar 2 ply, 3 ply, 4 ply,
Paper Dispenser: 1427	High Pressure Pumps (Asptic): No	5 ply
Hog Head Workup Table: 1266	Bac S3 Series...	White Hycar 3 ply & 5 ply
Hog Polisher: 774	No Bac S3 SS-....VBR	Light Duty Dacron-Teflon 2 ply &
Jowl Roller: 845	No Bac S3 SS-....SGR	3 ply
Lard Cool Roll: 210-S	No Bac S3 SS-....TGR	Dacron-Hycar 2 ply & 3 ply
Hog Stomach Table: 735	No Bac HD6 Series 400	Dacron-Butyl 2 ply & 3 ply
Gambrelling Table: 12	No Bac HD6 SS-....VBR	
S/S Trimming Conveyor: 844A	No Bac HD6 SS-....SGR	<u>CHIORINO</u>
S/S Auger Conveyor: 1282	Thermomixer With Agitator Dual 5	WILMINGTON, DELAWARE
S/S Chill Tank: 1221	Processing Vat: PV-50, PV-100	Belts (Food Contact): 1M4-UO-U2,
Galvanized Chill Tank: 1222	Scraper Agitator: 6	2M8-UO-U2, 2M8-UO-V5
"ANCO" 3-Track Take Away Conveyor:	Butterfly Valve: 100-BV	
1227	Bridge and Cover Cone Bottom: EPCB	<u>CHIORINO U.K. LTD.</u>
Bacon Pickle Injector, 1292-B, 1391-B.	Bridge and Cover Flat Bottom: EPB, WPB	LEEDS, ENGLAND
S/S Edible Cooker: 1500	Dome Top Flat Bottom: EPD, WPD, SP	Belting (Food Contact): BT1010, BT1020
Bacon Press: 1411	Dome Top Cone Bottom: EPC, SPC	
S/S Edible Cooker: 1500	Flexflo Pumps: 4A.-F, 4A..-F, 4A...-F, 4A....-F, 4B.-F, 4B...-F, 4B....-F, 4C.-F, 4C..-F, 4C...-F, 4C....-F,	<u>CHISHOLM-RYDER CO., INC.</u>
Slicing System: Model "Anco" 3000	Air Operated Valves: Series 81 and 82	NIAGARA FALLS, NEW YORK
Consisting of: Side Trim Knife: 3017, Continuous Slicer: 3027, Weight System: 3037, Cardboard Dispenser: 3047, Checkweigher: 3057, Reject Conveyor: 3067, Make Weight Conveyor: 3077	Thermafex Plate Heat Exchanger: ...-SB	12 Station Filler: CRCO Hand Pack Filler: 800
Heat Exchanger (Scraped Surface): 3SSHE, 4SSHE, 6SSHE	 	
Pickle Injector: 1591-B	<u>CHERRY-BURREL CORPORATION</u>	<u>CHIYODA INTERNATIONAL CORP.</u>
Bacon Press: 1411	LITTLE FALLS, NEW YORK	SEATTLE, WASHINGTON
Bacon Slicer: 827, 827S, 827CS	Rapid Mixer: RM	Soup & Sauce Finisher: ST-1, SF-2
Pressure Regulating Valves: 2612, 2612D&K	S/S Kettles: SJ, FJ	
 <u>CHERRY-BURRELL CORP.</u>	Kettle Agitators: SM-1, DM-2	<u>CHOICE CUT CORPORATION</u>
<u>CEDAR RAPIDS, IOWA</u>	Cone Bottom Processor: EPC	LOVELAND, COLORADO
Thermutator (Heat Exchanger): 624-L, 624-S, 648-L, 648-S, 648-DE, 672-L, 672-S, 672-DE	Horizontal Storage Tank: GHW	Saw: 1000 (Acceptable table or stand to be provided by user.)
Super Thermutator - Swept Surface Heat Exchanger: 624-DE	Flat Bottom Processor: EP	
Flexflo Pumps: O-F, OH-F	 	<u>CHRISTY MACHINE CO.</u>
Aro-Vac Flavorizer: AVAS-SH2, AVBS-SH2, AVA, AVB, AVC, NO-BAC MODELS B, C, D&E	<u>CHESTER JENSEN COMPANY</u>	FREMONT, OHIO
Air Operated Valves: Series 61, 62, 68	CHESTER, PENNSYLVANIA	Moist Material Dispensing Machine: ..-2RG-S
Air Operated Aseptic Valves: Series 91, 92, 98 (with I, Q or threaded ferrules)	Air Operated Valve: 782	
Plate Heat Exchanger: EWMS, EI, EIS, ES, EUS, SXI, SXLAS	"CJ" Cooker-Cooler: 70, .70N..	<u>CHUBCO</u>
Agitator, Longsweep: 1	Cook Tank	OAKLAND, CALIFORNIA
Agitator, Paddle: 2	Walking Beam Chiller: T, T-....-....-.	Superflo Convection Oven: LMP
Agitator: 3, 4	Screen Tank: 450	
Homogenizers (Standard Sanitary): Steller Series...	Plate Heat Exchanger: HMF	<u>CHUGAI BOYEKI (AMERICA) CORP. (FORMERLY CHUGAI INTERNATIONAL CORPORATION)</u>
SS-....-VBR	Short Gas Flow Chiller: (For brine or water) .B..-OT-....	COMMACK, NEW YORK
SS-....-SGR	Cooker-Cooler: 70SN100	Digital Price Computing Scale: "Kubota" FP-9..., LA-...
SS-....-TGR	Blender: 0-3, 0-.	Platform Scales: "Kubota" KA-10
Homogenizers (Asptic): No Bac	Brine Chill Tank: D-BC-S-...., D-BC-D-....	
	Hot Water Cook Tank: D-WC-D-...., D-WC-S-....	<u>CINCINNATI BUTCHERS SUPPLY</u>
	Chill Shower Tunnel: T-BS-D-...., T-BS-S-....	CINCINNATI, OHIO
	S.S. Blender: 04	Hog Viscera Inspection Table: 79
	Plate Heat Exchanger: H-35-FS, H.F...-, H.F-..., H.FS...-, H.FS-..., H.F-..., H.FS-....	Pan Sterilizer: L42
	Tumbler/Chiller: TC-....	Hog Polisher: 77A

Heart Slasher & Washer: 1000-US	.DS24--.QTS, .DQTS-.CS,
Hog Head Splitter: 126-US, 127-US	.DQTS-.TS, .DQTS-.PS, .DG, .DQTG,
Beef Viscera Conveyor Inspection Table: 376-US	.DSG-.QTS, .DSG--QTS...QTS,
Grinder: Regular and Super-Feed, 525-US	.DSC-.CS, .DSC-.TS, .DSC-.PS,
"Boss" Rotary Meat Cutter: 470-U	.DLG-.CS, .DLG-.TS, .DLG-.PS,
"Boss" V-Type Calder: 413-U	.DQTLLG-.CS, .DQTLLG-.TS,
Hog Cutting Table: 161	.DQTLLG-.PS, .DE--., .DE, ..DE,
Pluck Trim Table: 475	.DQTE, ..DLE,
Meat Tree (8 Hook): 5-U	.DSE--QTS...QTS, .DG--.,
Mixer: 468V-US	.DSE--QTS, .DQTE-.CS,
Continuous Stuffer: 564-D	.DQTE-.TS, .DQTE-.PS,
S/S Receiver: 710-U	.DSE--QTS, .DLE-.CS, .DSC--.,
Cattle Hoof Calder: M-405U	.DSC--QTS, .DSC--QTS...QTS,
Hide Remover: 5023-U, 5023-AU	.DSC--QTS, .DQTSC-.CS,
Trimming Table: 176-U	.DQTSC-.TS, .DQTSC-.PS, .DG,
Tripe Inspection Rack: 444-U	.DS, .DQTSC, .DQTS, .DSG--QTS,
Cattle, Calf Head Flush Cabinet: 416A-U	.DLLG, .DS--., .CKDM, .-CDM,
Automatic Hog Cut-down: 159-U	.--CKSM, .-CSM, .-CKGM--.,
Belly Roller: 167A-U	.-CEM--., .-CKEM--., .-CGM--.
Lazy Susan (Motorized): 5052-U	
Power Toe Puller: 78-U	
Umbrella Tripe Washer: 394-U	Two Compartment Steam Cookers:
Head Stand, S/S Head Holder: 418-U	"Steam Pro" ..PCDM, ..PCEM,
Offal Rack w/Drip Pan: 440-U	..PCGM, ..PCSM
Stationary Viscera Inspection Table: 107-U	S/S Tumble Chiller (Packaged Product Only): TC-100, TC-200
Hog & Cattle Head Holder: 5032-U	Cook/Chill Tank: CT-2000
Hog Hide Pullers: 1019U, 1019AU	Tumble Chiller: TC-300, TC----, TC----
"Boss" Excoriator, Stationary: 435-U	
"Boss" Excoriator, Movable: 436-U	CLEVELAND RANGE, LTD.
"Boss" Head Cheese Cutter: 541-S-U	DOWNSVILLE, ONTARIO, CANADA
Batch Type Hog Dehairers: 35A, 145, 150	Gas Cabinetized Self Generating Kettles: KGM.., KGM..., KGM..F.
Galvanized Sausage Cage: 482U, 483U, 547U	Direct Steam Kettles: KDL.., KDL..., KDL..F, KDP..., KDP.., KDP..F, KDP..T, KDL..T, KDL...T, KDT..T, KDT..T
Galvanized Ham and Bacon Smoke Trees: IA-U, IB-U, 3U, 4B-U, 6U	Direct Steam Cabinetized Kettles: KDM..T, KDM..
Gambrelling Table: 68, 69, 71	Direct Steam Mixer Kettles: MKDL..T, MMKDL..T, TMKDL..T, TMKDL..T, MKDT..T
Grinder: 534	Self Contained (Electric) Kettles: KEP..., KEP..., KEL.., KEL..., KEL..T, KET..T, KET..T
Peck and Entrail Washer: "BOSS" 707	Self Contained (electric) Mixer Kettles: MKET..T, MKEL..T, MKEL..T, TMKEL..T, TMKEL..T
Dehauling Machine: "Jumbo" ..	Skillets: SET.., SEM.., SEL.., SGM.., SGL..
Jaw Puller: 96A	Metering Product Filling Station: MFS
"S/S" Silent Cutter: 590	Cook Tank: CT-600, CT-1000
CINTEX OF AMERICA, INC.	Food Pump: MFS-X
KENOSHA, WISCONSIN	
Metal Detector: MD...	CLIP-R-TI
Metal Detector: Microsearch MiH....S, MiV....S, MiR....S, FeH....S, FeV....S;	CRESTWOOD, ILLINOIS
Microweigh System, Checkweighers & Classifiers: CS....	Clip-Cutter: DK-200
(For Packaged Product Only)	Clip-Cutter: TK-100 (To be used with acceptable stand)
Microsearch MiH....W, MiV....W, MiR....W, FeH....W, FeV....W	Clipping Machine: BR-6010
Conveyor: CS-2000, CS 2...	Clip-R-Ti
CIRCUITS & SYSTEMS INC.	Clipping Machine: BR-6010, BR-7010
EAST ROCKAWAY, NEW YORK	
Scale: SSB	
CIRCLE C INDUSTRIES INC.	C, L AND W EQUIPMENT CO.
OAKLAND, CALIFORNIA	THOMPSON POULTRY, INC.
Clipper: CCC, CCA, CHA	IOLA, KANSAS
CIRCLE DESIGN & MFG. CORP.	Plastic Kill Line Shackle (Natural Color): KL-1
SADDLE BROOK, NEW JERSEY	Plastic Eviscerating Line Shackle: EV-1
Packaging Machine: 4-160Q	
Gravy Packett Machine: V..H..0	CLOSETECH INTERNATIONAL, FIGGIE
	PACKAGING SYSTEMS/DIV. OF FIGGIE

INTERNATIONAL COMPANY
WEST CHICAGO, ILLINOIS

Can Closing Machines: 334-CR-...,
306/372-S-1, 738-HCM-1, 312-S-1,
590-HCM, 23-DS-4, 24-DS-.,
220-VDS-., 318-PDS-., 450-HCM-.,
449-HCM-., 2003-RCM-., 2004-RCM-.,
2006-RCM-., 304-CR-., 304-CR-R,
334-CR-R, 334-CR-P-., 336-CR-.,
318-PDS-., 42-DS-5
Can Clincher: 5-C
Paddle Packer (To be used with
products packed in water or brine
only.): MPA

CLOUD CORPORATION

SKOKIE, IL
Pouch King: 2161-...

CLOUDY & BRITTON, INC.

MOUNTAIN TERRACE, WASHINGTON.
Take-Away Conveyor: TC-001-SS,
TC-002-SS

CLYBOURN MACHINE COMPANY

SKOKIE, ILLINOIS
Bacon Packaging: IGP-6

CNA CONVEYOR

DOUGLAS, TEXAS
Conveyor: CNA....

COBON PLASTIC CORPORATION

NEWARK, NEW JERSEY
Transparent Tubing: Corbin N-23,
Corbovin NBR

COLBORNE MFG. COMPANY

GLENVIEW, ILLINOIS
Fried Pie Machine: T-28000-K
Infeed Roller Closure Conveyor:
LRC-12
Turn Over Machine: T-28400
Piston Filler: PF-
Rotary Filler: F-42
Rotary Pie Machine: RO-F-LA-E
Dough Portioner: ED
Single Head Filler: T-28050
Double Arm Dough Mixers: 180, 245,
360, 530
Dough Roller: DRB
Pizza Dough Roller: P...R, P...L
Spiral "Helix" Filler: CSF-376...
Transfer Conveyor: RTC-373...
Pastry Conveyor Line: RT28850
Sheeter: T-1000
Dough Extruder: CDS-40100
Pizza Topping Line: RPL-41600
(Consisting of - Disc Dispenser,
Conveyor, and Sauce Dispenser)
Transfer Pump: TP-342..
Debossing Conveyor: RSL-372..
Soft Pie Filling Machine: SPF1..
Cut Off Valve: PF 4026
Meat Pie Line: RSL 46...
Colform: 80
Rotary Pie Press: RSP-47

COLMATIC CORPORATION

LONG ISLAND CITY, NEW YORK
"Maxivac/Maxipak" Vacuum
Packaging Machine: B-...
Automatic Pickle Injector WS...

Vacuum Packaging Machine:
"VACUMIT".....

COLUMBIA PRODUCTS CO.
SANTA ANA, CALIFORNIA

Meat Wash Sink

COMMERCIAL FILTER CORP.

LEBANON, INDIANA

Filter: Fulfilo

Fat Frying Filters:

15944-FF30A48AFB,
15950-FF30A60AFB,

15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.

FRESNO, CALIFORNIA

Dewatering Shaker: 1841

Oscillating Feeder Conveyor: 4651

Water and Product Spreader: UW-.

Dewatering Spreader Shaker: UDS-.

Plastic Belt Conveyor: UBC-.

Reclaim Real: UWR-.

Hydro Food Pump: UHP-.

Sauce Applicator: URA-.

Fog Spray Belt Conveyor: UBCS-.

Dispensing Shaker: UDT-.

Two Station Dump w/Hopper: UMB-2-S T
D

Cluster Breaker: UCB-B

Negative Air Pick-up Hopper: UPTN
H

Pneumatic Receiver Hopper: UPTNP

Weigh Hopper: UWH

"V" Trough Belt Conveyor: UBC

COMMERCIAL REFRIGERATION SYSTEMS, INC.

DENVER, COLORADO

"S/S Ice Making Machines: MF-1000
w/Ice Storage Bin: 4000

COMPRESSION POLYMERS

SCRANTON, PENNSYLVANIA.
Cutting Board: Protec

CONAWAY PROCESSING EQUIPMENT COMPANY

SEAFOARD, DELAWARE

Pinning and Dehairing Machine 105

Automatic Eviscerator: "Linco"
13-210 (Manual positioning of
viscera for inspection
necessary.)

Surfaces of machine contacting
carcass must be sanitized
between each use with 180 F.
water or a solution of 20ppm
residual chlorine at point of
use.

S/S Conveyors: 9001, 9002, 9003,
9004, 9005

Poultry Picking Machine:

LA-12-270, LA-12-271 CT

Chicken Scalders: CLA-12-110

Turkey Scalders: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:

LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA 13-495

Automatic Opening Machine: LA

13-200 (Surface of machine
contacting carcasses must be
sanitized between each use with
180 F water or a solution of
residual chlorine at point of
use.)

Automatic Poultry Cut-Up Machine:
1(LA 16-9-999)

Wrap Gilet Packer: LA-13-450

Automated Lung Remover: "Linco" LA
13-485

Inside/Outside Final Turkey

Washer: LA13-498

Automatic Neck Breaker: "Linco"
15-000

Automatic Cropping Machine:
"Linco" 14-000

Oil Sac Cutter: COMAC-87(if used
prior to inspection station,
surfaces, contacting carcasses
must be sanitized between each use
with 180 degree F water or
solution of 20 ppm residual chlorine
at point of use.)

Turkey and Chicken Thigh Deboner:
DBM-1

Automatic Vent Cleaning Machine:

13-193 (Surfaces of machine
contacting surfaces must be
sanitized between each use with
180 degree F water or 20ppm
residual chlorine at point of
use.)

Belt Grading System w/Belt Washer:
1770620

Poultry Skinner: CSM-1

CONFLEX PACKAGING INC.

MILWAUKEE, WISCONSIN,
Automatic L-sealer: E-250, E-255,
E-256, E-260

CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK

Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine: HHC-CCA

CONTAINER CORPORATION OF AMERICACOMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI

Nitrogen Gas Flush System
CCAN-10..

CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA, 42HA
Automatic Cartoner: 45HA, 50HA,
55HA, 52HA, 57HA

CONATHERM CORPORATION

NEWBURYPORT, MASSACHUSETTS

Heat Exchanger: Swept Surface
H-...-H-..., H-...-N-...,
H-...-S-..., H-...-F-..C,
H-...-H-..., H-...-N-...,
H-...-S-..

CONTINENTAL CAN COMPANY, INC.

NORWALK, CONNECTICUT	EAST HANOVER, NEW JERSEY	Filters: 3...ss
Closing Machine: 402-VOC.., 728 SVC, 334-CR..., 216VCM.., 306/372-S-1, 738-HCM-1, 312-S-1, 590-HCM, 2004, 23-DS-4, 24-DS.., 220-VDS.., 318-PDS.., 400-SVC.., 405-SVC.., 450-HCM.., 449-HCM.., 2003-RCM.., 2004-RCM.., 2006-RCM.., 304-CR.., 304-CR-R, 334-CR-R, 334-CR-P.., 336-CR.., 318 PDS..	Bucket Conveyor: "Ultra Lift"	In-Line Automatic Hydraulic Filter Products: 3..., 39.../..., 3-322
Meat Filling Machine: 257-MFM.. "CONOFRESH" Vacuum Packaging Machine: 3000, 4000, 6000, 9000 Can Clincher: 81-C, 5-C Lift Tilt Bagger: 101 Paddle Packer: MPA (To be used with product packed in water or brine only) Capping Machine: VFLJG, VGLJG Can Closing Machine: 42DS-5 Lab. Sealing Machine: 3000 Sealing Machine: SI-2-6000	COOKSHACK	CREAM CONE COMPANY
CONTINENTAL CARBONIC PRODUCTS, INC.	PONCA CITY, OKLAHOMA	COLUMBUS, OHIO
BEDFORD PARK, ILLINOIS	S/S Smoke Oven: 302, 202, 308, 206 Cooker/Smoker: 402	Filling Machine: Big Drum VC-1, Big Drum VL-2 Filling Machine: "J"
Dry Ice Crusher: CCPI-1 S/S Dry Ice Crusher: Row1	COOLING SOLUTIONS COMPANY	CRESCENT METAL PRODUCTS
CONTINENTAL CONTAINER SYSTEMS, INC./A FIGGIE INTERNATIONAL CO.	SAN ANTONIO, TEXAS	CLEVELAND, OHIO
WEST CHICAGO, ILLINOIS	Mechanical Freezer: "High Flux" 48 Transfer Conveyor: TC-.... Water Chiller: IC-..... Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-..... Spiral Freezer: HI-QF 1200-.....	S/S Instamatic Oven: CJ035E, 4935/34, CXO-4935.. Welded Rack: 201.... Roll-in Oven Rack: CXR-4935, CXR-4935-DA Convection Ovens: (Gas) CXO-140-SG, CXO-140-SG-P, CXO-141-F-SG CXO-141-F-SG-P, CXO-141-M-SG, CXO-141-M-SG-P, CXO-142-SG, CXO-142-SG-P (Electric) CXO-140-SE-208 CXO-140-SE-220/240 CXO-141-F-SE-208, CXO-141-F-, SE-220/240, CXO-141-M-SE-208, CXO-141-M-SE-220/240, CXO-142-SE-208, CXO-142-SE-110/120, CXO-142-SE-220/240, CXO-142-SE-T-208, CXO-142-SE-T-110/120, CXO-142-SE-T-220/240 Gas Fired Instamatic Convection Oven: CXO-4935-GA
Can Closing Machines: 334-CR..., 306/372-S-1, 738-HCM-1, 312-S-1, 590-HCM, 23-DS-4, 24-DS.., 220-VDS.., 318-PDS.., 450-HCM.., 449-HCM.., 2003-RCM.., 2004-RCM.., 2006-RCM.., 304-CR.., 304-CR-R, 334-CR-R, 334-CR-P.., 336-CR.., 318-PDS.., 42-DS-5 Can Clincher: 5-C Paddle Packer (To be used with products packed in water or brine only.): MPA	COPOLYMER CORPORATION	CROWN CONTROLS CORP.
CONTINENTAL FLEXIBLE PACKAGING	TORRANCE, CALIFORNIA	NEW BRENNEN, OHIO
LOMBARD, ILLINOIS	Tank: Plastic	Vat Inverter: B
"Swissvac" Retortable Vacuum Sealing Machine: DUO...	CORBETT ENTERPRISES, INC.	C & S SALES COMPANY
CONTINENTAL REFRIGERATOR CORP.	WEST HARTFORD, CONNECTICUT	CINCINNATI, OHIO
EXTON, PENNSYLVANIA	Plastic Box: 48-B Plastic Lid: 48-L	S/S Tilt-Top Table: PWT-AFC-79 Meat Wrapping Table: PWT-FP-25
Refrigerators: C-.RNS-S Freezers: C-.FNS-S	CORBITT INDUSTRIES	CRYOCHEM ENG. & FABRICATION, INC.
CONTRAIL	MIAMI, FLORIDA	BAYERTOWN, PENNSYLVANIA
ST. LOUIS, MISSOURI	Checkweigher Scale: SS11A	Tube Heat Exchanger: 3776
Red Meat Carcass Cleaner: CAPER Series - System 80, System 90	CORY ENGINEERING COMPANY	CRYO-CHEM INCORPORATED
CONTROL PROCESS, INC.	SEBASTOPAL, CALIFORNIA	CARSON, CALIFORNIA
WEST CHESTER, PENNSYLVANIA	Sanitary Hammermill (Disintegrator): M.., M...	Freezer: TD... Cryogenic Freezer: BF-2000 Steam Cooker: ...ST
Conveyor: 752, 752-A "Inter-Stack" Conveyor: 250	COVELL EQUIPMENT CO.	CRYO-CHEM, INC.
CONVEYORS & DUMPERS, INC.	LAUREL, MARYLAND	GARDENA, CALIFORNIA
PARK RIDGE, NEW JERSEY	S. S. Poultry Eviscerating Shackle: C-1 S. S. Poultry Kill Line Shackle: C-2 Head Scalder: 1616	Automatic Loading Conveyor: 310 & 320 Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150 CO2 Freezer: 1010C, 2150/CO2, 4150/CO2, 6150/CO2, 3150/CO2 Freezer: Tri-Dek-.... Batch Freezer: BF-300-SD Double Batch Freezer: BF-600-DD
Barrel Dumper: HD..C..G	COZZINI MANUFACTURING CORP.	CRYOGENICS CORP. OF AMERICA
CONVEYORS INCORPORATED	CHICAGO, ILLINOIS	DALLAS, TEXAS
FT. WORTH, TEXAS	Emulsion Mill: AR-901, AR-701 Vacuumizer Feed Pump: VP-700, VP-400 Knife Sharpener: "Primedge" HPE-1, HPE-2	Liquid Nitrogen Freeze Tunnel: 101A-....
Screw Conveyor: 100	C & R CUT-UP MACHINE COMPANY	CRYOVAC DIVISION/W.R. GRACE AND COMPANY, DUNCAN, SOUTH CAROLINA
CONVEYOR TECHNOLOGY, INC.	CENTER, TEXAS	
	Poultry Cut-Up Machine Turkey Back Stripper: B-3-T-I-2 Chicken Back Stripper: B-3-C-2 Turkey Single Blade Cutter: B-2-2 Poultry Cutter: N-1-2, T-B-5-2, B7W-S-2	
	CRANE COMPANY	
	KING OF PRUSSIA, PENNSYLVANIA	
	S/S Automatic In Line Hydraulic	

Wicketed Bag Loader: 8188
 Bagging Table: 8063, 8021
 Loading Table: 8064
 Taped Bag Loader: 8048-A, 8055,
 8056, 8074, 8057, 8086, 8096,
 8096-A, 8155, 8158, 8165, 8177,
 8178
 Pre-Dip Unit (Single Station):
 8026-A
 Air Blast Conveyor: 6684-A, -3, 4,
 5
 Roller Conveyor: 8023
 Sealer-Cooler: 6345-B, 6345-A
 Nozzle: 8060, 8061, 8065, 8066
 Rotary Pack-Off Table: 6680
 Vacuum Pouch Machine: 6250-B
 Hot Water Shrink Tunnel: 6536-C,
 6536-D, 6536-E, 6536-F, 6536-G,
 6543-B, 6543-C, 6543-A, 2900,
 6570-A, 6570-B, 6570-C, 6570-D,
 6570-E, 8152-1, 3045, 3072C, 106,
 8152, 8152-1, 3072B, 6570E-SA1,
 6543C, 6570-F
 Boxing Station: 2950
 Vacuum Packaging Machines: 6154-B,
 6170, 6170B, 6170A, 8200-.,
 8200-B-1, 8200-B-2, 8210-., 8132,
 8220, VS-44, VS-44-MD
 Conveyors: CA 1, CA 2, CA 3, CB 2,
 CC 1, CC 2, CC 3, CE, CF, CG, CH,
 PC, 2939-C, 8109, 8110, 8131-.,
 AC8210-111, AC8210-112
 Bins: BA, 2959
 Bag Rack: RA, 8022
 Boning Conveyor: 2937
 Bone Conveyor: 2946
 Table: 10052, 10050, TA 1, TA 2, TA
 3, TB 1, TB 2, TC 1, TC 2, LA
 Boning Table: CD, 2940
 Cutting Table: 10051, 10054, 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler: 6345-A, 3069C
 Vacuumizing & Clipping Machine:
 8100, 8101, 8102
 2-Station Taped Bag Loader: 8099
 Rotary Stacking & Bagging Table:
 8098
 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine:
 8081
 Rotary Vacuum Chamber and Closing
 Machine: 8300, 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader: 8129, 8306A-
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250
 Rotary Chamber Vacuum Packing
 Machine: 8310-., 8600-.,
 8610-., 8610G-14
 Automatic Bag Loading Machine:
 8302A-
 Rotary Vacuum Chamber and Closing
 Machine: 8300B-..E and 8300-..
 Bag Loader: 8170
 Rotary Vacuum Chamber Closing
 Machine: 8300-..., 8300B-..,
 8300B-..E, 8300B-..V,

8300-..E-1, 8300B-..CS, 8300-24
 Stretch Wrap Machine: 2132, 2132-C,
 2132-B
 Sealer Cooler: 3069D
 Automatic Dual Filling Station:
 8143
 Vertical Form, Fill, Seal Machine:
 1005A
 Rotary Vacuum Chamber Packaging
 Machine: 8620-., 8600B-.,
 8600B-..E, 8600B-..H, 8600B-CS,
 8600B-..CS
 Taped Bag Loader: 8155-1, 8155-2
 Ham Mold Unloader: 8149
 Belted Bag Loader: 8306
 Filling and Sealing Machine:
 FF-160-11
 Sealer/Cooler: 3069F, 3087
 FRM Stuffer Bag Loader: 8168,
 8168-1A, 8168-1B, 8168-2A, 8168-2B
 Vertical Rotary Chamber Vacuum
 Packaging Machine: 8150
 Conveyor: PL-1, SL-1
 Rotary Chamber Vacuum Packaging
 Machine: 8610-..T
 Vertical Form Fill Machines:
 2000-...
 Hot Water Shrink Tunnel: 6570-BFT
 Rotary Vacuum Packaging Machine:
 8610-..T, 8610T-., 8610T-..E,
 8610T-..H
 Vertical, Form, Seal Machine:
 2000A-..., 2000B
 Hot Water Shrink Tunnel: 8152-1-..
 Taped Bag Loader: 8178-1, 8178-2,
 8189-18
 Dual Infeed System: 8601
 Taped Bag Loader: 8189
 Food Packaging Machine: "SOCAR OPSA"
 Adjustable Rod Manual Bag Loader:
 8164-.
 Vacuum Chamber Machine: 8600-..CSSIM
 Vertical Rotary Machine: 8490

CRYSTAL TIPS ICE PRODUCTS**SMYRNA, DELAWARE**

Flake Ice Machine: F-..S-...,
 FAS-149, FAS-229, FWS-149, FWS-229
 Ice Storage Bin: B-..S-...
 Flake Ice Machines: "Crystal Tips"
 .-.-F-..S-...-..
 Ice Storage Bins: "Crystal Tips"
 B-..S-...

CRYSTAL TIPS ICE SYSTEMS**SPIRIT LAKE, IOWA**

Ice Cubers: ...-C.E-...,
-C.E-..., ...-C.S-...,
-C.S-..., C.E-....-..-.,
 C.S-....-..
 Cube Ice Machines: ...-C-....,
-C-...., ...-C-....
 Flake Ice Machines: ...-F-....,
-F-..., F.E-....-..-.,
 F.S-....-..,-F.E-...,
-F.S-...,-F.E-...,
-F.S-...
 Ice Storage Bins: B-....., B-.....,
 B.E-..., B.S-..., B.E-....,
 B.S-...
 Dispensers: 220-DC-...
 Undercounter Cuber: 125-UC-....,
 175-UC-..., 305-UC-...

CUMMING POULTRY MACHINERY**CUMMING GEORGIA**

Poultry Killing Machine: 1400

CURRY MANUFACTURING INCORPORATED**BROWNWOOD, TEXAS**

Automatic Tamale Maker: 14-A

D.C. CURTIS, Ltd**ARLINGTON HEIGHTS, ILLINOIS**

S/S Water Powered Stuffer: V-50,
 V-100 (Water is not to be
 recycled in these models.)
 S/S Water Powered Stuffers w/water
 Recirculating Units: V-50 W/xS
 Recirculating Unit: V-100 W/xS
 Recirculating Unit (Recirculated
 water replaced with fresh water
 every 4 hours and will contain no
 less than 20 ppm residual chlorine
 at all times during operation.)

CURWOOD, INC.**NEW LONDON, WISCONSIN**

Closing Machine: RV-35, RV-50,
 RV-220, RV-225, RV-C, RV, CG,
 300, 220 R
 Wrapping Machine: "custom" RT-2000
 In Feed Conveyor: 614BC, 6-14YBC
 Automatic Loader Conveyor: 6-14AL
 Flex-Vac Mark 10 Packaging Machine:
 MK-X-..
 Flex-Vac Wheel Packaging Machine:
 6-12-...., 6-16-...., 6-18-....
 Flex-Vac Flat Bed Packaging
 Machine: 6-14-..., 6-14-Y-.,
 6-14D-., FL-120-., F-180-..
 Flex-Vac Packaging Machine: TP-...
 Flex-Vac Vacuum Packaging Machine:
 S-50
 Flex-Vac High Speed Wheel Packaging
 Machine: 6-18HS...
 Flex-Vac Conveyor: TR-5
 Flexible Packaging Machine:
 Pioneer
 Flexible Packaging Machine:
 Pioneer MR-430, Pioneer Junior
 Flexible Packaging Machine: "Royal
 Vac: 400

CUSTOM ENGINEERING & FABRICATION CO.,**INC., GLEN BURNIE, MARYLAND**

Vibrating Spray Cooler: CEFCO V 90

CUSTOM FABRICATORS, INC.**WALTHAM, MASSACHUSETTS**

"Magic Finger" Rod Belts (Packaged
 Product Only): MFB-200, MFB-300,
 MFB-400

CUSTOM METALCRAFT, INC.**SPRINGFIELD, MISSOURI**

Load Lifter: H2-.
 Lift and Pivot Dumper: LP
 Truck Dumper: EDB
 Conveyor: BC-.....
 Screw Feed Conveyor: SC-...
 Storage Bin with Auger: HWA
 Conveyor: BCS-.....
 Double Bowl Ribbon Blender: DRB
 Lift Buggy: MB
 Wire Belt Conveyor: WBC-...-..
 Frozen Block Lifter: BL

Drag Chain: CL
 Single Bowl Ribbon Blender: SRB
 Tub Truck: UT
 Power Feed Vertical Screw
 Conveyor: PFVS
 Spray Dryer: FBSD
 Incline Conveyor: PBC
 Stacking Chill Tank w/Cover:
 CTS-...
 Chill Tank: CTC-...
 Combo Lift Table: LT
 Filler Conveyor: FC
 Jacketed Cooker: SJC
 Metal Belt Conveyor: ABC
 Pea Scarifier: PS
 Rotary Vacuum Drum: RVD

CUSTOM SALES CO.
 CHARLOTTE, NORTH CAROLINA
 Plastic Cutting Board: Custom Cut

CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA
 Double Agitator Blender:
 CDB-....
 Screw Conveyor: CSC-....
 S/S CO2 Blender Cover: C-362
 Continuous Cooker: CCS-....W
 Single Agitator Blender:
 CSB-....
 Conveyor: CBC-....
 Vat Dumpers: CVD-...., CVD-....HL
 Tumble Blender: CTB-....
 Thermal Processor: CTP-....
 Surge Hopper: CSH-...., CSH-....A

CUTLER INDUSTRIES

NILES, IL
 Revolving Tray Oven: HY-....,
 KY-....

C. V. I. CORPORATION

HOUSTON, TEXAS
 Liquid Air Freezing

CVP SYSTEMS, INC.

DOWNSERS GROVE, ILLINOIS
 In-Line Automatic Packaging
 Machine-Modified Atmosphere:
 Z-1200

C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS
 Vacuum Packaging Machines: A-40,
 A-100, A-200
 Vacuum Gas Packaging Machine:
 A-300

CXR COMPANY, INCORPORATED

WARSAW, INDIANA
 Conveyor (with incline add-on):
 3-100
 X-Ray Machine: 30-100

CYANAMID AUSTRALIA PTY. LIMITED
 HURSTVILLE N.S.W., AUSTRALIA
 Serosa Splitting Maching: Mark-6

CYBORG, INC.
 STOUGHTON, MASSACHUSETTS
 Tumblers: AR..., AR....

CYCLO THERM NATIONAL EQUIPMENT COMPANY DENVER, COLORADO

Oven: LTC-10, LTC-05, LTC-15

- D -

D & B PRODUCTS, INC.
 EASTON, MARYLAND
 Plastic Belts (For direct product contact.): PBC-14, PBC-8, PBC-9

D&D MFG. CO., INC.
 HOLLY SPRINGS, GEORGIA
 Conveyor: DD-184
 Poultry Cutup Saw: DD186
 Poultry Shackle: DD-88

D & F POULTRY EQUIPMENT, INC.
 CROSSVILLE, ALABAMA
 Box Conveyor: DFKPC900-....
 Thigh Deboning Conveyor:
 DFM400-....
 Gravity Feed Packout Conveyor:
 DFPGC401-....
 Packout Box Conveyor: DFPC300-....
 Conveyors: DFM500-....,
 DF100-...., DF101-....,
 DFCC200-...., DFCC201-....
 Food Product Conveyor: DF700-....
 Span Tech Food Product Conveyor:
 DFST750-....
 Bird Washer: DFBW800-.... (with 20
 ppm residual chlorine)
 Neck Skin Cutter: DFNSC 909-....
 Viscera Cutter: DFVC 909-....
 (Surfaces contacting carcasses must
 be sanitized between each use with
 180 deg. F. water or solution of 20
 ppm residual chlorine at point of
 use.)
 Gizzard Inspection Table:
 DFGIT910-....
 Inspection Station (USDA): DFIS175

Wing Wizzard Machine: DFWW912-....
 Shaker Conveyor: DFSC1002-....
 S/S Wire Belt Conveyor:
 DFWM350-....
 Gizzard Defatter: DFGDF911-....
 Scald Vat: DFSV1000-....
 Boning Conveyor: DFBC1005-....,
 DFBC1005-....
 Food Carrying Conveyor w/UHMW Trim
 Board: DFCC202-....
 Packing Bin: DFPB1100-....
 Box Icer: DFBI-....
 Squeeze Conveyor: DFSQC1010-....
 Tub Dumper: DFTD 275
 Saw: DFKFCS450-....
 Vat Dumper: DFVD1001-....
 Full Box Conveyor: DFRFB601

DAIRY AND CREAMERY EQUIP. CO.
 KANSAS CITY, MISSOURI

Ham Pumping Table: HP-3060
 Sausage Stuffing Tables: S-....
 Wrapping Tables: W-....
 Pluck Trim Table: PT-3
 Dump Bottom Buckets: DB-...
 Tripe Scalder, Scraper, & Washer:
 TSW-..

DAIRY CRAFT INC.
 ST. CLOUD, MINNESOTA
 Holding Tank: w/Dome Top

Mix-N-Blend Tank: w/Dome Top,
 w/Flat Top

DAKE CORPORATION
 GRAND HAVEN, MICHIGAN
 Trayvavor: 54-...
 Transfer Pump: 58-030
 Piston Filler 60-040

DALE SERVICE GROUP
 JOLIET, ILLINOIS
 Cuber Perforator: MC-27

DAMROW BROS. COMPANY
 FOND du LAC, WISCONSIN
 S/S Cooker: Steam Jacketed
 Screw Conveyor: CS-30
 Extruder: Ext-E-906
 Single Auger Steam Cooker: 54..
 Dual Auger Steam Cooker: 54..
 Dual Auger Feeder: 53..

DANA CORPORATION
 TOLEDO, OHIO
 Conveyor Belts (Food Contact):
 Boston-Packers FDA, Versabilt
 FDA, Boston Rubber 8-oz.,
 Boston Buna-N 14-1., Foodcron
 White & Tan FDA, Sanicron FDA
 White, 2 & 3 ply: 58-9563-09, -13,
 -14, -15
 Light Tan, 2 ply: 58-9563-10
 Dark Tan, 2 3 ply: 58-9564-08,
 -09, -10, -11
 Aqaurius-White I,II,III,IV. Tan
 I,II,III,IV, Green
 Libra-White I,II,III,IV. Tan
 I,II,III,IV, Green
 Leo -White I, Tan I, Black I.
 Conveyor Belt (Packaged Product
 Only): Duralift FDA, Roughtop FDA
 Gemini-White I,II,III. Black I,II
 Taurus-Tan I,I I. Black III,IV,V.
 Brown VI
 Scorpio-Tan I,II,III. Black IV,V

DANIELS EQUIPMENT INC.
 ALEXANDRIA, MINNESOTA
 Mixer: DFE..., DFE..., DFE Series

C. R. DANIELS, INC.
 ELLICOTT CITY, MARYLAND
 Belts (Food Contact): 74801
 Ezekleen 60-153HC, Teflon
 Superkleen 60-TSK92H
 Belts (Fully Packaged Product):
 White Waffle Top 60-WT 152N
 White Incline 60-TW93D
 Poly Truck w/Sanitary Drain: 511300
 Series
 Poly Truck Lid: 51-125...
 Pallet Tub w/Lid & Drain: 51-2030

DANIELS MILTONA LOCKER
 MILTONA, MINNESOTA
 Tumbler: AR-500, AR-1000
 Tumbler Meat Massagers: AR300,
 AR300/V, AR500/V

DANIEL/REESE, INC.
 ROWLETT, TEXAS
 Pork Skin Popper: 101
 Pork Skin Tumbler: 102

DANKWORTH PACKING CO.

BALLINGER, TEXAS

Smokehouses: 842, 422

DANRO MACHINERY INTERNATIONAL, INC.

MISSISSAUGA, ONTARIO, CANADA

Cutlet Processor: HORD II

DAPEC

CANTON, GEORGIA

Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042
 (surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or 20 ppm residual chlorine at point of use). Mark IV
 Automatic Eviscerator Mark V
 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).

Inside/Outside Final Bird Washer:
 Mark II

Gizzard Harvester: Mark I

Leg Processor: LP-1

Gizzard Defatting Machine: NGW-IC

Automatic Opening Machine: Mark III
 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use).

Automatic Parts Machine: APM-22

Automatic Cut-up Machine: APM-22

Picking Machine: NP

Saddle-Cut Machine: PSCH-HM-1-0

Automatic Wing Portioning
 Machine: Model WM-6000, WM-6000T

Automatic Neck Breaker: Mark 16

Automatic Breast Fillet Machine:
 1200, 1201

S/S Poultry Scalders: PSHE-4200

Giblet Wrap Machine: SYS-3

Automatic Lung Extractor: 1400

Thigh Deboner: FA-34000

Gizzard Harvester: SHGH

Saddle Cutter: CCBS

Tail Cutter: CCTC

Thigh & Drum Stick Cutter: CCTD

Halving Machine: CCHM

Pre-Cut Device: CCPC

Wing Cutter: CCWC

Automatic Poultry Cut-Up Machine:
 1500 - Consisting of one or more
 of the following modules -

Compact Tail Cutter: CCTC

Compact Wing Cutter: CCWC

Compact Halving Pre-Cutter: CCPC

Compact Splitter-Lengthwise: CCSL

Compact Halving Machine: CCHM

Compact Halver/Breast Processor:
 CCHBP

Compact Saddle Cutter: CCBS

Compact Leg Processor: CCLP

Compact Thigh/Drum Stick Cutter:
 CCTD

Gizzard Peeler Station: DPS

Thigh Deboner: MD-80, MD-40

Halver/Breast Processor: CCHBP

Leg Processor: CCLP

Thigh/Drum Cutter: CCDC

Compact Thigh or Drum Deboner: RTD

Compact Wing Tip Cutter: CCWTC

Compact Mid-Wing Cutter: CCMWC

Food Servicer Compact Halver: FSCHM

Food Servicer Fat Remover: FSFR

J. H. DAY COMPANY

CINCINNATI, OHIO

Sanitary Double Arm Mixer: SM & SMJ

Sanitary Ribbon Blender: SM & SMJ

Mixers: ST-SPDM..., SHT-SPDM...

DAYCO PRODUCT IMCORPORATED

DAYTON, OHIO

Food Handling Hose: 7379

S/S Couplings: 7674, 7675, 7676

Hot Grease Hose: 7238, 7239

DAVE DODGE SERVICE

COTTAGE GROVE, OREGON

Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION

JESSUP, MARYLAND

Extruder: MO104-....

Breader: M-12

DEAMCO CORPORATION

LOS ANGELES, CALIFORNIA

Bucket Elevators: BEH-T..., BES-T...

Vibratory Conveyors: VCNF-F, VCNF-U

VC

Belt Conveyor: TSB, FSB

JIMMY DEAN TECHNICAL SERVICES

OSCEOLA, IOWA

Eviscerators Moving Platform:

2126-....

OLIVER M. DEAN & SONS, INC.

SHREWSBURY, MASSACHUSETTS

Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES

GARDENA, CALIFORNIA

S/S Fryer: 1818G

Marathon Fryer: 35/40 G

DEDANSKE MEJERIERS

KOLDING, DENMARK

S/S Tumbler: Meat

DEFONTAINE, INC.

WALES, WISCONSIN

Sanitary Butterfly Valves: Definox

DPX1-1, 1.5, 2, 2.5, 3, or 4XC

DPAX1-1, 1.5, 2, 2.5, 3, or 4XC

DE FRANCISCI MACHINE CORP.

BROOKLYN, NEW YORK

Demaco Press: 500-S, LAB-2

Extruder: S-2500

Ravioli Former: S-12

Pasta Can Filler: CM-1

Dough Skin Processor: C-600

Tortellini Machine: DF-9, 8..SST

Sanitary Dough Sheeter: SDS-1

Dough Sheeter: CRS-.., CR-..

Sanitary Pasta Press: S-....,

FP-....

DE FRANCISCI MACHINE CORP.RIDGEWOOD, NEW YORK

Mixing System: MX-2000, MX-....

Noodle Cutter: FNC-24 (FNC-..)

Mixer: T-3000 (T-....)

DEIDEN INDUSTRIES, LTD

BROOKLYN, NEW YORK

S/S Conveyor: DI-....

C. L. DE JERSEY

VICTORIA, AUSTRALIA

Automatic Pancake Machine: PCF-150

Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.

HILLSIDE, ILLINOIS

Meat Former: KD19

DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK

Heat Exchanger: P-5, P-14-RC,

P-13, P-15, P-25, P-45

Fund-A-Filter: Precoat A

Surge Tank: S-....

CVT Inducer Pump

GC Fast Clamp Fittings

Vacu-Therm: 800

Plate Heat Exchanger: P141-HB

Triple-Tube Heat Exchanger

Decanter, Centrifuge: SNX-...

Separator: AFPX-207-19S,

CFPX-409, CAFPX-207XGV-19-60,

AFPX-..., BRPX-...

DELEON HAM

DALLAS, TEXAS

Ham Slicer: 1

THE DELFIELD COMPANY

MOUNT PLEASANT, MICHIGAN

Refrigerated Preparation Table:

V18684-P32, V186114-P32

DELFORD DIVISION VACUUMATIC NORTH AMERICA, INC., HICKSVILLE, NEW YORK

"Delford" Overwrap Machine: SP-800

DELONG'S GIZZARD EQUIPMENT

MACON, GEORGIA

Automatic Gizzard Peeling Station:
 1000DELONG SALES AND SERVICE

MACON, GEORGIA

Gizzard Inspection Table: 48

Water Changer and Transporter: 200

Gizzard Table with Saw: 100

DELTEC, INC.

BATAVIA, OHIO

Ultimate Ham Press: A-....,

B-...., C-...., D-....,

R-....

Power Draw Down Press: D-8-4045-A

DEMACO

RIDGEWOOD, NEW YORK

Die Washer: DWS-..-

DEMAREST MACHINES INC.

FT. WASHINGTON, NEW YORK

Rotary Sausage Separator: S-2

Hopper, Conveyor: C-1

DEPA GMBH DUSSELDORF, W. GERMANY Pumps: DL-...SL	DEVRO, INC. SOMERVILLE, NEW JERSEY Linker: Devro Z III	S/S Belt Conveyor: DMP SSTC Poultry Cut Up Saw: DMP CVS Giblet Chiller: DMP-GCI... Neck Skinner: DMP-NS
DESCO MANUFACTURING, INCORPORATED SARASOTA, FLORIDA Mixer/Blender: 4001-11, 4001-6, 4001-2	DEWIED INTERNATIONAL, INC. SAN ANTONIO, TEXAS Casing Tubing Machine: 1	DIXIE GRINDERS, INC. GUNTERSVILLE, ALABAMA Grinder: "Autio" 1110 Grinder Double Plate Assembly: DPA
DESIGN + PROCESS ENG. COMPANY WALTHAM, MASSACHUSETTS Deep Fat Fryer: F-10, F-10/16 Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00	FRIEDR. DICK GmbH ESSLINGEN, WEST GERMANY Sausage Former: Landjaeger LJM-240	DIXIE-LAND FOODS HENDERSONVILLE, TENNESSEE Cone Deboner: DLF-100-...F
DESIGNER FOODS INCORPORATED WILMINGTON, DELAWARE Auger Meat Dispenser: DF-1	R. J. DICK, INC. KING OF PRUSSIA, PENNSYLVANIA Belts (Food Contact) White, PU Cixylon Rapptex: 60/1-0+02, 120/2-0+02 White, PVC Duxylon Rapptex: 60/1-0+05, 120/2-0+05, 120/2-05+05, 240/2-05+10	DIXON TOOL AND ENGINEERING, INC. BUFF CITY, TENNESSEE Rotary Vacuum Machine: RVM
DESIGN SYSTEMS, INC. KENT, WASHINGTON Automatic Portion Cutting Machine: 245, 245P High Pressure Strip Cutting Manifold: 1063 Dicer: 1210 Chicken Tender Cutting Machine: 1056 Portioning Machine: 3..	DICKEY-JOHN CORPORATION AUBURN, ILLINOIS Ground Meat Fat Tester: DjME...	DIXON VALVE AND COUPLING COMPANY CHESTERTOWN, MARYLAND Sanitary Compression Style Hose Coupling (Sanitary connections can be installed at appropriate intervals to allow breakdown for visual inspection.)
DESIGN SYSTEMS, INC. BELLEVUE, WASHINGTON Portioning Machine: 3..	DINO MACHINERY CORPORATION EAST ELMHURST, NEW YORK Multi-Pasta Laminator: DPM-78 Manicotti/Cannelloni Indexer: DPM-76 Pasta Indexer: DMP-1-78 Cryogenic Freezer Tunnel: DMCT 01-00 Inspection Conveyor: DMT 76 Continuous Quencher/Cooler: DMQ 82 Egg Roll Machine: ERM 1 Multi-Pasta Laminator/Ravioli Machine: DLM 76 Tortellini Machine: TMP\600-9P, TMP-600-12P, 400-6P Valve: DMV-82 Continuous Filler: CF 01 Continuous Blancher/Cooker: DMB-82 S/S Continuous Filler: DPM-81 S/S Wire Belt Transporter: CTT-80 Vertical Auger Filling Pump: MFP-72 Ravioli Multipasta Machine: DLM-70	DMP INDUSTRIES LEVAL, QUEBEC, CANADA Conveyor System for Collation and Packaging of Fresh Link Sausage: Devro-Z Sausage Loader: DMP Automatic
DESPATCH INDUSTRIES, INC. MINNEAPOLIS, MINNESOTA Oven: Revers-A-Flow Baker Boy Reel Type Oven: 25-5-94, BB-.... Revers-A-Flow Oven: BTC 3-15 S/S Oven Rack Trucks: DOJ-B, DOJ-S Microwave Oven (Batch Type): SMA-2-40	DOBOY PACKAGING MACHINERY DIV. DOMAIN INDUSTRIES , NEW RICHMOND, WISCONSIN "Scotty" Wrapper: S084 "Mustang" Wrapper: 084 Wrapping Machine: 082H... Horizontal Wrapping Machine: "Doboy" Super Mustang, Mustang IV Horizontal Wrapping Machine (with optional shrink seal mechanism): J Servo Feeder: SBF Microtronic Wrapper: Doboy, SK	DOBOY PACKAGING MACHINERY DIV. DOMAIN INDUSTRIES , NEW RICHMOND, WISCONSIN "Scotty" Wrapper: S084 "Mustang" Wrapper: 084 Wrapping Machine: 082H... Horizontal Wrapping Machine: "Doboy" Super Mustang, Mustang IV Horizontal Wrapping Machine (with optional shrink seal mechanism): J Servo Feeder: SBF Microtronic Wrapper: Doboy, SK
DESTRON TECHNOLOGIES, INC. MARKHAM ONT. CANADA Pork Garder: PG-100	DODGE INDUSTRIES HOOSICK FALLS, NEW YORK Belt (Food Contact): Fluorglas	DODGE INDUSTRIES HOOSICK FALLS, NEW YORK Belt (Food Contact): Fluorglas
DETAIL & PRECISION FABRICATIONS LTD. THAME, OXFORDSHIRE Sandwich Make-Up Line: Conveyor: 9012-ABA-003 Cutter and Feeder: 9012-ACD-001 Buttering Machine: 9012-ADB-001 Depositor: 9012-AAA-006	DIRKS PRODUCTS CO. OMAHA, NEBRASKA Aitch Bone Cutter: 584 Head Tongue Inspection Carousel: D-10 Head Flush Carousel: D-76 Rail Inspection Carousel: D-9 Hide Puller Carousel: D-52273 Saw Carousel: D-10576 Viscera Inspection Carousel: D3-263 Offal Pans: D-42175 Paunch Table: D-7276 Pluck Table: D-12773	TED DODGE SERVICE OAKDALE, CALIFORNIA S/S Turkey Eviscerating Shackle: VAS-J Turkey Shackle: SM S/S Chicken Cut-Up Shackle: ZS
DETECTO SCALES, INC. WEBB CITY, MISSOURI Bench Scale: 45D-DA Detecto Scale: OU-.... Checkweigher Scale: 102 Scale: PC-..., PX-6, AP S/S Scale: AP-., AP-..	DISOGRIN INDUSTRIES CORPORATION MANCHESTER, NEW MANCHESTER Timing Belt (Direct product contact): Polyurethane w/Braided Cord	DOEFER CORP. CEDAR FALLS, IOWA Conveyor: DCSC-1-....
DEVRO DIV. OF JOHNSON & JOHNSON SOMERVILLE, NEW JERSEY Packaging Machine Linker: Z Sausage Linker: Z-16 Link Separator: 1 Hand Crank Linker: Z Conveyor System for Collation and Packaging of Fresh Link Sausages: Devro-Z Sausage Loader: DMP Automatic	DIVERSIFIED IMPORTS LAKEWOOD, NEW JERSEY Sani-Tray: OBB-1026	C. DOERING AND SON, INC. CHICAGO, ILLINOIS Cheese Cutter: LCC, BCCS Pump Feeder: .PF, VMP-., .PF..
	DIVERSIFIED MACHINE PRODUCTS, INC. GAINESVILLE, GEORGIA	DOERING MACHINE & PARTS CO. CLEAR LAKE, MINNESOTA Oil Gland Cutter: OGC-1 Neck Breaker: DNB-2 Hand Activated Hand Wash Valve (Use with proper pressure regulator on water supply line): DWM-38
		DOHM & NELKE INC.

ST. LOUIS, MISSOURI	Breading Machine: M-12	1416, 4818, 4816, 2516
Bacon Press (Standard): Dan-D		Portable Offal Rack Galvanized:
Bacon Press (Automatic): Dan-D		112, 107
Slice Master Attachment for		
Hydraulic Bacon Slicer		
Extrusion Master: MPD, PSD, E-12		
Semi-Automatic Bacon Press 204-S		
DOLAV USA		
EDINA, MINNESOTA		DUPEY EQUIPMENT CO.
Plastic Bins w/drain: "Box Pal"		WEST DES MOINES, IOWA
800A, 1000A, 1120A & 1200A		Vacuum Tumbling Machine: AM-50
Perforated Plastic Bin (for		
packaged product only): Box Pal		
1000		
JAMES DOLE CORPORATION		DUPONT CANADA, INC.
REDWOOD CITY, CALIFORNIA		WHITBY, ONTARIO, CANADA
Wiener Peeler: Mark I		Vertical Form, Fill, & Seal Pouch
DOMINIK'S EQUIPMENT		Machine, Pre Pac: IS-3
IPSWICH, SOUTH DAKOTA		Vertical Form, Fill, Seal Pouch
Luond Tumbler: 350, 1000		Machine: IS-3W
P. DOMINIONI		
COMO, ITALY		E.I. DUPONT DE NEMOURS & CO.
Sheater-Kneader: A250/500, A.......		WILMINGTON, DELAWARE
Ravioli & Cappelletti Machine: D...		Freon Freezer: C18-55, SSF-82
Tortellini Machine: D....../T		
DONTECH, INC.		THE DUPPS CO.
GILBERTS, ILLINOIS		GERMANTOWN, OHIO
S/S Rotary Drum Strainer:		Hog Dehairer: 75, 75-2, 76, 150
S-RDS..., S-RDS...., S-RDS.....		Pre-Press: 2420A
In-Line Filter System: IFL-X-X-XX		
Roto Filter: S-RF-XX-XX		DURA-BELTING CO., INC.
Brine Recovery and U. V. Treatment		BERKELEY, CALIFORNIA
System consisting of Sanitary		Belt (Edges sealed w/chemically
Pump, Piping, Filters, & U. V.		acceptable compound): 415-T2
Sterilization: MP-.......		Cleated Belt "Vannerflex" (Food
		Contact)
DORAN SCALES, INC.		DURACO PRODUCTS, INC.
BATAVIA, ILLINOIS		HOPKINSVILLE, KENTUCKY
Scale: 41..., 41..., 41..../....,		Utility Bin: 5260
41......., 41......., 41..../....;		Utility Bin Lid: 5261
DSP41..., DSP41....,		Ice Pack Box: PP-301
DSP41......., DSP41..../....,		Ice Pack Box Lid: PP-302
DSP41..../...., DSP41..../....,		Chill Pack Box: PP-201
DSP41..../...., DSP41..../....,		Chill Pack Box Lid: PP-202
DSP41..../....; DSP..../....,		
DSP..../....; 7..., 7....		
8..., 8...M, APS.......,		LUCIEN DURAND
APS..../..S, APS..../....,		BAIX, FRANCE
APS..../...., T-80		Automatic Hog Carcass Splitter:
Scale: "Doran" 4100		60..
Scale: 7005, 7015, 7030, 7060, 7100		THE DURIORN COMPANY, INC.
Scale: DSP.... DSP.... /...,		MARYLAND HEIGHTS, MOSSIQU
DSP.... /..S, 42..., 42..M(Tower		Fry, Oil Filter: ..-DHC-...
Only), 42..RSS(Box Enclosure),		
42./12S, 42.../12S, DSP42..,		DUTCHES BAKERS' MACHINERY CO., INC.
DSP42..., DSP42.../18S,		SUPERIOR, WISCONSIN
DSP42.../18S, DSP42.../....,		Dough Divider/Rounder: "Dutchess All
DSP42.../...., DSP42.../....		American" JN
Universal Weight Indicator: 6000M		
Weigh/Fill Control System: 41...FCS		DYNA-PAK
Portable Floor Scale: PFS (Cart with		KENNEWICK, WASHINGTON
approved scale)		Vertical Form/Fill/Seal Machine:
		Transpak II
DOUCETTE INDUSTRIES, INC.		DYNA-VEYOR, INC.
YORK, PENNSYLVANIA		CRANFORD, NEW JERSEY
Heat Exchangers: CADS, CACS		Plastic Conveyor Chain (Product
		Contact): Series 882, 882 TAB,
		880
DOUGHNUT CORP. OF AMERICA		DYNOPLAST, LTD.
ELLIOTT CITY, MARYLAND		SAINT JOHN, NEW BRUNSWICK
		X-306, X-310, X-310F, X-312, X-318,
		X-327, X-332, X-333, X-335, X-340

EAGLE BELTING COMPANY

DES PLAINES, ILLINOIS

Eagle Urethane Belting (Food contact--for use below 150 F.):
Orange

EAGLE MACHINERY CO., LTD.

OAKLAND, CALIFORNIA

Automatic Net Weight Scales: 2300
Series, 2300S Series
Net Weight and Filling Machine:
CV-2400
Scale: Net Weight Filler: CV-2500,
Rotary Filler: RF-2000
Vertical Form/Fill/Seal Machine:
TWU2Z

EAST COAST IMPORT/EXPORT COMPANY

LACONIA, NEW HAMPSHIRE

Dumpling Machine: "PANDA" BJ3

EASTERN STEEL RACK CO.

BOSTON, MASSACHUSETTS

Angle Guide Racks: A...-1826-..
A...-1826-..

JEFF EASTEY ENTERPRISES, INC.

ROGERS, MINNESOTA

L-Sealers: EM..M, ET..T

EASTMONT-KENMAK, INC.

PORTLAND, OREGON

Smokehouse: 380
Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED

RANDOLPH, MASSACHUSETTS

Econcoseal: E-System
Spartan Cartoner: 1-....

EDLUND COMPANY, INC.

BURLINGTON, VERMONT

Automatic Can Opening System: 825A

EDMAR ENTERPRISES

COLUMBUS, OHIO

Protein Extractor: SS

EDMUND'S MACHINE CO.

SAN ANTONIO, TEXAS

Swept Surface Heat Exchanger: 3348
Series 300

EDT CORPORATION

VANCOUVER, WASHINGTON

Conveyor: TC-...
Sorting and Timing Conveyor:
SC-...

Tabletop Chain Conveyor: TCT-....

Stainless Steel Bearing Housings-

2-Bolt Pillow Block: 1..

2-Bolt Flange Bearing: 2..

4-Bolt Flange Bearing: 4..,

Take Up Bearing Housing: 5..

Polymer Block Bearings-

4-Bolt Flange Bearings: ..F4M

2-Bolt Flange Bearings: ..F2H,

..F2L, ..F2SL, ..F2S

2-Bolt Pillow Block: ..PL, ..PS,

..PLB, ..PSB

Slicing Take-up Bearings: ..TUW,

..TUN

Self-Aligning Insert: ..SAI

EG&G BERTHOLD

OAK RIDGE, TENNESSEE

Divter Valve: 08-3619
Pump Food Inspection System:
AXISI--01-0419-05
Food Divter: 08-2824
Food Processing X-Ray Inspection
Machine: 01-0415

G.F. EMTEX

CHELSEA, MINNESOTA

Cutting Board: No. 1

EKCO CONTAINERS INC.

WHEELING, ILLINOIS

Platter: D-1826 Dolly

EKCO PRODUCTS, INC.

CHICAGO, ILLINOIS

Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.

ELMONTE, CALIFORNIA

Corn Tortilla Oven: 27-L20
Cooling Conveyor: 5TCCC
Screw Conveyor: CTS
Masa Feeder: HMF, HDMF
Corn Grinder: CM-30
Broiler (Gas Fired): IB-2000
Oven: EO-....
Enchilada Folder: EF-..
Burrito Makeup Conveyor: BMC-....
Corn Soak Tank: ST-..
Counter-Stacker: TCS-..
Barrel Corn Washer: CWB-..
Corn Pump CTP-....
Corn and Water Separator CWS-....
Filling Conveyor EFC-....
Four Way Split Conveyor STSC-....
Gooseneck Masa Feeder MFG-....
Filling Conveyor STSC-....
Single Tier Cooling Conveyor
STCC-....

ELECTRO-MECH SCALE CORPORATION

ALSIP, ILLINOIS

Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS

GAINESVILLE, GEORGIA

Electronic Scale System: CH-100,
CH-300
Hydraulic Container Dumper:
0350
Sizing Scale: 300

ELECTROSCALE CORP.

SANTA ROSA, CALIFORNIA

S/S Bench Scales: LC....SS
Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT

FT. WORTH, TEXAS

S/S Tripe Scalder: SSTS-..
Viscera Separating Table w/Tripe
Rinse. (Pedal operated control
must be provided for the umbrella
rinse and overhead spray nozzle)
:3

ELMAR INDUSTRIES

DEPEW, NY

Filler Machine:RPE-....
Product Filler: MF-...

EMBARCADERO HOME CANNERY

OAKLAND, CALIFORNIA

Can Sealer: 225

EMC ENGLER USA CORP.

PORT HURON, MICHIGAN

Volumetric Filler: D2/., D2/...
D2/..S

EME-ENGLER-USA CORPORATION

PORT HURON, MICHIGAN

Vacuum Filling Machine: V-.,
V-..
Volumetric Filler: D1/., D1/...
D2/., D2/.., D3/., D3/..

A. H. EMERY COMPANY

NEW CANAN, CONNECTICUT

S/S Platform Scales W/Suitable
Stands: 737-2424-Z-....,
737-1818-Z-....

EMI INCORPORATED

CLINTON, CT

Rotostat Hi Shear Mixer: X-., X-...
XP-., XP-..
Mixer: SRH, SRA

EMME

PHOENIX, ARIZONA

Electronic Fat Analyzer: MS
Meat Measuring Machine: SA-1

ENDRESS & HAUSER INC.

GREENWOOD, INDIANA

Flowmeter: FCO-1655
Mass Flowmeter: FCC 1655

ENERSYST, INC.

DALLAS, TEXAS

Cryojet Modules: CJ-2
Jet Sweep Oven: C-.....
Continuous Ovn: C-11A-.....

ENGINEERED PROCESSING SYSTEMS

FOREST, MISSISSIPPI

Giblet Water Separator: EPS-WS-19
Poultry Bagging Unit: EPS-BU-70
Poultry Cutter: EPS-PC-71
Poultry Cutter Stand: EPS-ST-72
Reclaim Station with Chlorinator:
EPS-RS-17
Neck Skin Cutter: EPS-3000
One Belt Cut-up Table: 1010

ENGINEERING SERVICES WHANGAREI, LTD.

KAMO, WHANGAREI, NEW ZEALAND

Sanitary Valve: ALC-.

ENGINEERED SYSTEMS & PRODUCTS, INC.

RICHMOND, VIRGINIA

Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.

DALLAS, TEXAS

Storage Shelf: 328
Boning & Cutting Table: 420
Paunch Table: 426
Casing Table: 427
Head Workup Table: 428
Pluck Trim Table: 429, 430
Head & Viscera Inspection Table:
431

Stuffing Table: 432
 Wrapping Table: 433
 Grinder Table: 434
 Ham Pump Table: 435
 Trim & Utility Table: 437
 S/S Sausage Truck: 500
 Hook Truck: 528
 Shelf Truck: 535
 Head Flush Cabinet: 602
 "EBSCO" Smokehouse Hanging Cage: 359-3
 "EBSCO" Smokehouse Tree: 355
 S/S Paunch Truck: 5295
 Galvanized Paunch Truck with S/S Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIP, ILLINOIS
 Conveyor: 1000
 Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK, INC. PORTLAND, OREGON

Dryers: CHU2E, CHU1E
 Smokehouse "Enviro-Pak": CVU-.E,
 CVU-.E, CG-...-G, CG-...-E
 Cabinet Ovens: CG-...-E, CG-...-G,
 CVU-...-E, CVU-...-E, CVU-...-G,
 CHU-...-E, CHU-...-E, CHU-...-G,
 CVU-..-E, CVU-..-G, CVU-..-G
 Oven/Dryer: CHU-...E, CHU-...G,
 CVU-...E

EPELSA INTERNATIONAL, INC.

SANFORD, FLORIDA
 Digital Weight Indicator: D112-5111,
 D121-5111
 S/S Bench Scale: SS10, SS12
 S/S Floor Scale: MS11, MS12
 S/S Hopper/Tank Corner Assembly:
 HS26, HS27

E-QUIP EQUIPMENT MANUFACTURING CORP., CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,
 RGB-101
 S/S Hydraulic Lift Table: 501
 S/S Twp-Barrel Dumper: 401
 S/S Bin/Vat Dumper: 601
 S/S Table: 748 "Warrick"
 S/S Smoke House Rack: 794
 Conveyor: 230
 Sear Machine: 270
 S/S Applicator: 279
 Slasher: 900
 Dual Shaft Paddle Vacuum Mixer: 308
 Dual Shaft Paddle Mixer: 307
 Spiral Conveyor: 210
 Dual Spiral Conveyor: 211
 Dumping Paddle/Ribbon Mixer w/Quick
 Disassemble Dual Rotation
 Assembly: 310
 Intralox Conveyor: 129
 Pig Foot Splitter: 901
 Wash Sanitizer: 651
 Horizontal Bottom Mounted Take Up
 and Drive: 804
 Metal Detector Conveyor: 119
 Pivoting Kettle Mixer: 311
 U-Turn Table Top Conveyor: 200
 Infra Red Cheese Melting Conveyor:
 271
 S/S Screw Conveyor: 240
 Post Dumper: 320

ERGO-TECH, INC.
SPRINGDALE, ARKANSAS
 Breast Fillet Skinner: ZR-1
 Automatic Assist Loading Device for
 use with Breast Skinner: ZR-1

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
 Magnetic Trap: SSB., U
 S/S Vibratory Feeder: ..A, ..B,
 ...B, HS.., HD..

EROFA
PARIS, FRANCE
 Battering & Breading Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH INTERNATIONAL CORP.

NEW YORK, NEW YORK
 Bagging Machines: 913, 917, MGI
 Speedy

ESBELT, SA
BARCELONA, SPAIN
 Belts (Food Contact): Clina-12VR,
 20CF, 30CF, 07UF, 07CF, 06CF,
 Clina-12CR, Clina-20CR,
 Clina-30CR, Espot-20CC,
 Espot-30CC, 40CC, 55CC, 81CC,
 12UF, 12CF
 FEBOR 11CF, 21CF, 21CK, 31CF
 CLINA 10UF, 12CK, 20CK
 "Clina" II UU

E.T.C. SERVICE & EQUIPMENT CO.
GAINESVILLE, GEORGIA
 Product Conveyor: #CEH-105

ETHICON INC.
CHICAGO, ILLINOIS
 Beef Casing Splitter
 Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT
WHITEVILLE, NORTH CAROLINA
 Automatic Wrapping Machine: 815,
 815L

EXACT EQUIPMENT COMPANY
LEVITTOWN, PA
 Automatic Wrapping Machine: F-820
 Automatic Infeed Conveyor: AC-100
 Over/Under Scales: 100-1, 240-1,
 241-1, 270-1, 276-1, 910-1, 940-1,
 950-1, 8000-1
 Over/Under Scales (Shadograph):
 4103-1, 4133-1, 4203-1
 Scales: 7600-1 thru 7611-1, 7625-1
 thru 7653-1
 Automatic Wrapper: 830

EXCEL ENGINEERING, INC.
RED LION, PENNSYLVANIA
 Interpolator-Packer: 207, 207-A
 Feed Dividing Conveyor: 219
 Metal Detector-Infeed Conveyor:
 229
 Bulk Carton Inverter: 228

EX-CELL-O CORP.
DETROIT, MICHIGAN
 Carton Forming Machine: UP... (must
 be provided with an accepted

filler)
 Bench Sealer: BSA
 Bench Sealer w/Bursa Filler:
 BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY
ST. PAUL, MINNESOTA
 Hi Speed Stretch Wrap Machine: 100
 EW

EXCELSIOR INDUSTRIAL CORP.
FAIRVIEW, BERGEN COUNTY, NEW JERSEY
 "Artofex" Mixer: PH-S
 "Artofex" Grater Shredder: TR-2
 S/S Dough Sheeter: "Autorel"
 Dough Sheeter Conveyor: 12/84
 Spiral Mixer: SPK..., SPK-125AK,
 SPK-125AE

EXPERT STEEL FABRICATORS
BROOKLYN, NEW YORK
 Ribbon Blender: 5A, 10A, 18A, 25A,
 36A, 52A, 62.5A, 71A, 80A

EXT, INC.
LENEXA, KANSAS
 Food Handling Lug (Box)
 Industrial Container: 10001

E-Z PAK
DICKSON, TENNESSEE
 Packaging Machine: "E-Z PAK" 6-12,
 12-22

E-Z SHELVING SYSTEMS, INC.
MERRIAM, KANSAS
 Shelving Systems (For Packaged
 Product Only): EZU-S, EZU-Z,
 EZBB-S, EZBB-Z, EZFS-S, EZFS-Z,
 EZU-..-S, EZU-..-Z, EZBB-..-S,
 EZBB-..-Z, EZF-..-S, EZF-..-Z
 Shelving Systems: EZWM/GZ, EZWM/SS,
 EZFS/GZ, EZFS/SS, EZBB/GZ, EZBB/SS

- F -

FABCON ENGINEERING
WEST TRENTON, NEW JERSEY
 Ultraviolet Tunnel

FABREEKA PRODUCTS
BOSTON, MASSACHUSETTS
 Belts (Food Contact) Fabsyn: WCC,
 WRC, PRC, Asendor, 2 ply
 polyester Blue Line
 Fabsyn-Cleated: WCC, WRC, PRC
 Fabreeka: WCC, WRC, PRC
 Fabreeka-Cleated: WCC, WRC, PRC
 2, 3, Ply White, Tan w/Blue Skim:
 Fablene
 Belts (Packaged Product Only)
 Fabreeka: Friction Surface,
 Corrugated, Diagonal Grip, Rough
 Top
 Fabreeka-Cleated: Friction Surface

FABRICATORS INC.
SIOUX CITY, IOWA
 S/S Kettle: Open Top
 S/S Tank: Liquid Receiving
 S/S Strainer
 S/S Top Work Tables
 Screw Convey: 1000

FABRICON INC.
PORTLAND, OREGON
Cleated Belt (Food Contact):
"Vannerflex", "Sidewinder"
RB-1

FAB-X MEATALS, INC.
ROCKY MOUNT, NORTH CAROLINA
S/S Tables: M-....-25-....-1,
M-....SB-25-....-2,
E-....-25-....-3,
E-....SB-25-....-4
S/S Table w/Cutting Board Tops:
CTM-....-22-....-1,
CTM-....SB-22-....-2,
CTE-....-22-....-3,
CTE-....SB-22-....4

FACOMIA
DU PIN, FRANCE
Ritual Slaughter Box: F-4

FAIRBANKS WEIGHING DIVISION/COLT INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT
Flexway Bench Dial Scale:
H-42-2072, H-42-2172
Beam Scale: F-41-3013, F-41-3032,
F-41-3041, F-41-3132
Portable Beam Scale: F-41-3160,
F-41-3314, F-41-1000, F-41-1050,
F-41-1500, F-41-1550, F-41-1600
Bench Dial Scale: F-42-2072,
F-42-2073, F-42-2074, F-42-2172
Spring Dial Scale: F-45-1000,
F-45-1050
Portable Dial Scale: F-42-4073,
F-42-4074
Over & Under, Check/Pak Scale:
H-41-88...
S/S Bench/Portable Scale (w/S/S
Digital Indicating Instrument:
H90-7...): H70-4..., H90-3...,
H70-4..., H70-..., H90-...,
H90-1..
S/S Stand-Instrument Accessory:
H085
S/S Electron 7 Scales: H70-....
S/S Graphic 7 Over/Under Scale:
H70-5011, H70-5...
Integral Scale: H70-490.
Platform Only Scale: H70-491.
Platform Floor Scale: H23-6230B,
H23-6233B, H23-6233D, H23-6244D,
H23-H6244F, H23-6245D, H23-6245F,
H23-6246F, H23-6255F, H23-6257G,
H23-6257H, H23-6268H
Poultry Grader: H71-71...
Bench Scale: H70-4920 Series
Indexing Conveyor Accessory: 358

FAIRMOUNT ENGINEERING
HACKETTSTOWN, NEW JERSEY
Loading Device: Skewer
Conveyor: FB-10, TE-24F
Package Transport Conveyor: FB-18
Packout Conveyor: FT-10, FT-20
S/S Sani-Rod Conveyor: R-30
Sanitary Conveyor: FS
Package Transport Conveyor: FP-18
Sani-Rod Conveyor: FW-30
Wire Bed Belt Conveyor: WB-H, WB-1
Rod Bed Belt Conveyor: RB-H

FALCON BELTING, INC.
OKLAHOMA CITY, OKLAHOMA
Conveyor Belts(Food Contact): Grey &
Tan F52, Dark Tan F51, White F52
Plastic Flex SW 61, MP84

FALKENSTEIN'S MEAT COMPANY

EUGENE, OREGON
Patty Stacker: 101

FAMCO/DIVISION OF ALLEN GAUGE & TOOL COMPANY, PITTSBURGH, PENNSYLVANIA
Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO
Meat Depositor: MD-01
Sauce Depositor: SD-01

FBH SYSTEMS

LA VERNE, CALIFORNIA
Belt Conveyor: LBC-..
Belt Conveyor w/Waste Return:
BC-.../..
Shaker Conveyor: SR/BF-....-DMB
Multiple Pan Shaker Conveyor:
SR/BF-....-DMB-5
Belt Conveyor: BC-..
Plastic Belt Elevator: PBE-..

FBN METAL PRODUCTS

BATTLEFIELD, MISSOURI
Slide Table:
ST-.....\..
Conveyor: C-.....

FELDMEIER EQUIPMENT, INC.

SYRACUSE, NEW YORK
Double Tube Heat Exchanger: 215, 252

FEI, INC.

DALLAS, TEXAS
Conveyor: SMPC-....

FENNER AMERICA LTD

MIDDLETOWN, CONNECTICUT
Belts (Food Contact): Feneplast
Solid Woven PVC White: 1200/CS,
1800/C2, 900, 1500
Belts (Packaged Product Only)
Feneplast Solid Woven PVC White:
1200/FS1, 1200/FS2, 1800/FS1

FENNER MANHEIM

MANHEIM, PENNSYLVANIA
Belts (Food Contact): Clear-Go 85 &
95 profiles: 3L, 3LT-TOP, TWIN-3L,
A, A-RIDGETOP, TWIN-A, B, C, D,
AA, BB, Solid Polyester Belting

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

FILLING SYSTEMS

SANTA, FE SPRINGS, CA
"Seal-O-Matic" Carton Former/Filler:
1060-S
Transfer Pump: Bock 900
Transfer Pump: AP25, HP25, HP50
Former/Filler: 540
Fillers: 300, 400, 500, D40, D160,
DT40, D80

Bock Filler: 600, 600B (w/o agitator
assembly)
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.
MOUNT VERNON, NEW YORK
Sieving Machine: A-14400

FINISH THOMPSON INC./FORMERLY THOMPSON - CHEM TREX, INC., ERIE, PENNSYLVANIA
Sanitary Pump & Mixer: STTS, STMS,
SBTS-., SB

DAVE FISCHBEIN COMPANY
MINNEAPOLIS, MINNESOTA
Bag Stitching Machine: FS-D

FISCHER & PORTER COMPANY
WARMINSTER, PENNSYLVANIA
Magnetic Flowmeter: 10D1476B K-Mag,
10D1476.H..1M29N K-Mag Ceramic

THE FITZPATRICK COMPANY
ELMHURST, ILLINOIS
Comminuting Machines: DAS...,
DKA..., DKAS..., FAS..., HASO30
Guilo River: 20
Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY
Flake Ice Machine: SC-Series,
R-Series

FLEX CON AND SYSTEMS, INC.
LAFAYETTE, LOUISIANA
Bulk Bag (Food Contact): FC1CH

FLEXICON INC
LODI, NJ
Flexible Screw Conveyor (dry
ingredients only): VT.-F-...

FLEXICON, INC.
PHILLIPSVILLE, NEW JERSEY
S/S Charging Adapter: CAD-104

FLOWDATA, INC.
RICHARDSON, TEXAS
Sanitary Positive Displacement
Flowmeter: FD..F

FLO-PROCESSING, INC.
PORTLAND, OREGON
Belt Conveyor: WO-1754

FLOW SYSTEMS
KENT, WASHINGTON

Waternife Cutting System: IIX,
100, 9X, 12X, 6X, 11X, Mark 2
11X-., 11X-., 12X-..M., 12X-..E.,
1.., 1..B, 6X-.., 9X-., 9X-..,
9X-.., 9X-../, 11XMark2-.,
11XMark2-..

FLOURESCENT PRODUCT PLANNING
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-ozone
Producing): G8U5 (#982 Glass),
G64T6 (#882 Glass), G36T6 (Vycor
#7910 Glass) Note: These lamps
must be used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection

Manual.	Piston Transfer Pump: PTP, PTPF Rotary Pump Filler: DCRP-.... Pulper/Finisher: PF-200	Gizzard System (Turkey): GS-1T Picking Fingers: AP301, AP302 Dual Cone Turkey Deboning Schackle: TDS2
FLUID CONTROLS COMPANY, INC. PHILADELPHIA, PENNSYLVANIA S/S Butterfly Valve: 1822-31	F.M.E. CORP. WALDEN, NEW YORK S/S Tables: 10, 20, 25, 30, 35 w/Sanalite S-1 Cutting board S/S Tables: 60, 61, 62, 63	Single Cone Turkey Deboning Schackle: TDS Automatic Chicken Thigh Deboner with water knife: DMD-1C-WK-1 Inline Breast Deboner: ILBD-1 Flank & Tail Picker: FTP-1 Breast Skinner: BS-1 Wing Cutting Attachment: WCA-1 Pneumatic Shackle Unloader: PSU-1 Versa Flex Picker: VF-1000 Turkey Inline Breast Deboner: ILBD-IT 4-Pass S/S Turkey Scalder Strap Puller: SP-1 Dark Meat Deboner: DMD-2
FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC. PHILLIPSBURG, PENNSYLVANIA Ball Valve: 2FT..., 3-FT..., BFT	FMS MANUFACTURING COMPANY GOSHEN, CALIFORNIA Packaging Machines: 2000 AL, 2000 ML, 2000 MIAL, 2000 B	FOOD ENGINEERING CORP. MINNEAPOLIS, MINNESOTA Dryer: DRSP-......., DRSP-......., DRSS-......., Cooler: CLSW-......., CLSS-.......
FMC CORPORATION GREEN BAY, WISCONSIN Wrapping Machine: WA-120S INOX WTS-24	FMS MANUFACTURING CO. VISALIA, CALIFORNIA Packaging Machine: 2100 AL	FOOD EQUIPMENT COMPANY DALLAS, TEXAS Duo Clean Unit: 2 2-Pass Scalder: 4001 Shur-Trip Foot Unloader: 71-3L, 71-3R Handwash System: Foot Operated Water Saver or knee operated
FMC CORPORATION PACKAGING MACHINERY DIV, HORSHAM, PENNSYLVANIA Wrapping Machine: WA-320	F. N. MEAT PACKING EQUIPMENT LTD. DORVAL, QUEBEC, CANADA Hoy Can Filler: ML-201 Metal Detector: Mark II Automatic Packaging Machine Loader: FN-621	FOOD EQUIPMENT MFG CORP. MAPLE HEIGHTS, OHIO "Master" Food Filler: MSP1 Tray Turner: 361 Piston Filler: 2437, 1002 Lidder & Closer: 3000-3 12-Pocket Rice Filler: 1-8-580 Meat Slicer: 1005 Piston Filler: 1015 Lid Crimper: 1057 X & Y Axis Traveling Filler: 1052 2-Out Rice Filler: 1101 Hooper-Domer Machine: 1116 Heat Seal Conveyor: 1128, 1192 Flatwire Belt Conveyor: 1129 Volumetric Dispenser: 1130 Shrink Wrap Conveyor: 1136 16-Pocket Rice Filler: 1094 Two-Out Pneumatic Piston Block Filler w/Double Block: 1219 and Lid Dispenser: 1221 Heat Seal Machine: 1-8-680 Adjustable Side Belt Transfer Conveyor: 1223 Rolling Head Heat Seal: 1159 Lid Crimper: 1158 Rotary Packoff Table: M-1030 Transfer Pump: M-1220 Under the Line Traveling Head: 1218 Piston Filler: 1180 Portable Vacuum Denester: 1242 Slicer (Bread): 1161 Conveyor: 1217 Vacu-Wrap Heat Seal Machine: 1252 Side Belt Transfer: 1160 6-Out Piston Block Filler: 1256 Dual Lane Vacuum Tray Cleaner: 1239
FMC CORPORATION HOMER CITY, PENNSYLVANIA Screening Feeder: SRF-120	FOLDENAUER EQUIPMENT COMPANY BRIDGEVIEW, ILLINOIS Steam Cooker: 65 Auto-Trol Mark II Loader: 45 Mold Unloader: 55 Ham Tumblers: A, 25, 25V Meat Loaf Browner: 75 Auto Cycle Unloader: 56	FOODCRAFT EQUIPMENT COMPANY, INC. LANCASTER, PENNSYLVANIA Metal Detector Conveyor, MDC-1000, 2000 Individual Off Line Bird Washer w/Chlorinator: PR-1 Thigh Deboner: TB-1, TB-1T Breast Deboner: BD-1 Breast Processor: BP-1 Conveyor Chute: PC-105 Shaker Conveyor: PC-101 Glazing Conveyor: PC-102 Incline Conveyor: PC-103, PC-104 Troughing Conveyor: PC-106 Metering Hopper: CH-100 Leg Processor: LP-1T, LP-1, LP-2 Poultry Halving Machine: HM-1, HM-2 Leg Splitter: LS-1 Turkey Leg Splitter: LS-1T Incline Conveyor: PC-105 Lower Cross Conveyor: PC-106 Automatic Dark Meat Deboner: DMD-1 Turkey Deboning Schackle: TDS-1 Fat Puller: FP-1 Wing Splitter: WS-1 Drumstick Deboner: TB-1D, TB-1TD Tendon Cutter: TC-1 (To be used with an accepted Turkey Drum Deboner: TB-1TD.) Thigh Pre-Cut Machine: TPC-1 Turkey Thigh Skinner: TTS-1 Automatic Dark Meat Deboner w/Water Knife: DMD-1-WK-1 Quartering Machine: QM-1 Poultry Stunner: (Perforated grill must be permanently installed in such a manner that the water level is 1/4 inch above the grill surfaces.):SM-1
F.M.C. CORPORATION SAN JOSE, CALIFORNIA Elevator & Blancher: Hydraulic Scott Bean Washer: EL-800-A Spreading Conveyor: SPC-3 Wrapping Machine: 2201, FMC Sanitary 18 Piston Type Filler: 440, 400, 300, 280, 220 Juice Filler: 18-Pocket, 24-Pocket, 30-Pocket, 36-Pocket Flexi Filler: ST-12-Pocket, ST-18-Pocket, ST-24-Pocket Juice Filler (12 valve): 100 Prevacuumizing Syruper: PVS, Econovac Filler: Hand Pack 23 Pea & Bean Filler: 15-G, 10-G "Accupat" Food Shaper: 4ACS, ACCUPAT-DA, 3AP Checkweigher: 900 Continuous Cooker: Sterilmatic Granular Filler: 21-G Vibratory Screen Feeder: 5FH-22-A-DT Modular Wrapper: 1301 Pie Line: 55 Belt Conveyors: B-20, PC-2 Blend Pump: PP Pump Filler: Z, AZ Piston Filler: P3, P4, PDF Rotary Plate Filler: T1, V1 Tray Conveyor: SD, DD Pot Pie Conveyor: PC Lidder Conveyor: SL, DL Pizza Conveyor: AP-2 Sauce Depositor: 10-Z Cheese Depositor: CM-1 Meat Depositor: CM-1 M & S Piston Filler: C-060, C-100, C-120, C-150, C-210, C-610, C-910		

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO	Pork Link Freezer: PLF-927 Vacuum Tumbler: VT.85. Vacuum Feed Hopper: VFH-86 Grinder: ACG-89	Wrapping Machine: FW-340A, FW-370A, FW-.... "Fuji" Wrapping Machine: FW-341A Frozen Patty Baggers: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8 Bucket Conveyor: 9032SS Discharge Conveyor: 6812SS Infeed Flight Conveyor: 8101SS, 8102SS Wrapping Machine: FW-3400, FW-3700
"LanElectric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.) Bone In Tenderizer: 8010 Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, ect.) Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.) Electric Bone Trimmer: 50K Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.) "Challenger" Trimming Machine: 52-L (Not to be used for trimming grubs, bruises, etc.) Trimming Machine: Challenger 110-T Bone Trimmer, 235-B Fat Trimmer, 150-K Fat Trimmer (Not to be used for trimming grubs, bruises, etc.) Fat Trimmer Challenger: 75-RC, 8511, 8515, 8523B (Not to be used for Trimming Grubs, Bruises, etc.) Bone Trimmer: Challenger 235-A, 8523A, 8523B, 8550, 8552 (Not to be used for trimming grubs bruises, etc.) Trimming Machine Fat Trimmer: Challenger 8560, 8575, 8590 Trimming Machine, Fat Trimmer: 8560DC, 8575DC, 8590DC Skinning Machines: "Grasselli" GG-35G, GG-50G, GG-45, GG-35P, GG-35PB, GG-50A, GG-50E, GG-80, EX45CP, 50A, NX450, N520 Jowl Slasher: N520JS Trimmer (Not to be used for trimming grubs, bruises, etc.): Challenger Proximi-Trol PTS-PS-1, Challenger Proximi-Trol PTPS1 Skinners: APS 9800, MS 9810, MS 9820	Food Processing Systems Corp. Jessup, Maryland Industrial Microwave Processing System: "Gigatron" ..F.	Food Production Machine Corp. San Rafael, California Steak Cuber-Scorer-Knitter: 121, 121-S-Slicer Poultry Boning Conveyor: 200, 201, 204 Battering & Dipping Machine: 211 Vemag Truck Dumper: 150 Gondola Dumper: 248 Barrel Dumper: 149 3-Deck Infreezer Conveyor (Acceptance applies to conveyor only. Each installation must be reviewed by Equipment Branch.): 421-30 Shuttle Conveyor: 474 Patty Machine: 425 Patty Forming Machine: 736 Portable Incline Conveyor 518, 556 3-Zone Sorting Conveyor: 558 Conveyors: 584-10-12, 584-12-20, 584-12-5 Automatic Salt and Pepper Dispenser Conveyor: 626 Chain Driven Gas Fired Cooker: 680
Food Masters Inc. Boston, Massachusetts Pressure Cooker: HPV-50-2500GA	R. P. Foods, Inc. Central Falls, Rhode Island Mixer: 100 DA	Formatic Industries Villa Park, Illinois Patty Forming Machine: XK-70
Foodomatic Systems Inc. Fair Oaks, California Burrito Folding Machine: 3500-1	Food Systems York Issaquah, Washington Spiral Freezer w/Enclosure: S-....	Formax Food Machines Mokena, Illinois Patty Machine: Formax 24, Formax 26 Cuber-Perforator: MC27 Conveyor: PC-27 Patty Stacker: FPS-27 Truck Dumper & S/S Cart: FBL... Interleaver: PS-1 Patty Machine w/Paper Interleaver (with nickel plated mold plates): PFM-19, PFM-12 LN2 Freeze Tunnel: LN-26 Rotary Meat Ball Former: RMF-27 Stacking Perforator: SP-27 Metal Detector MDS-27. Meat Ball Former RMF-26 Slice and Stack Machine: 125 Shuttle Conveyor: SC-19 Marker-Cuber: MC-12 Patty Forming Machine: F-6 Cuber-Perforator: MC-6 Interleaver: PS-....
Food Packers Equipment Co., Inc. Louisville, Kentucky Sausage Stick Cutter: 100-A Single Stick Feeder: 1300 Elevating Conveyor: 1000	Food Tech Corporation Dallas, Texas Giblet Elevator Neck Skin Cutter Vacuum Gun Cooking Belt (Microwave)	Forpak, Inc. Hastings, Minnesota Automatic Pattie Packager: LD-64
Food Processing Equipment Co. Santa Fe Springs, California Batter Breading Machine: "BM" Citric Acid Applicator: 4170 Conveyor: 327SL Vertical Conveyor: VL8 Mixer-Blender: 814 Meat Sample Press: SCP-123 Lazy Susan: LS-923 Screw Loader: SCL 930 Meat Dumper: HLD 725 Conveyor: PL-319 Bean Washer: BX-919 Incline Screw Conveyor: SC126....	Food Machinery, Inc. Fayetteville, Arkansas De-Cline Conveyor: 01 Low Weight Conveyor: 01 40 Foot Conveyor: 01	R. H. Forschner Company, Inc. New York, New York Scharfen Tenderizer: Big Boy & Junior
	Fords Holmatic, Inc. Norcross (Atlanta), Georgia Filling/Sealing System: PR-., PR-., PR- .S, PR- .S	Foster Refrigerator Corp. Hudson, New York Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)
	J. C. Ford Mfg. Co. Monterey, California Tamale Machine: TM-100 Dough Sheeter: TC-300	Fostoria Industries, Inc. Fostoria, Ohio Infra-Red Broiler: Gas-Fired G Infra-Red Oven: 3H Infra-Red Broiler: Electric E
	Form Plastics Co. Elk Grove Village, Illinois Sealing Machine, M-100, SA-100	Fothergill Tygaflor Ltd. Lancashire, England Belt (Food Contact): 415B/32T
	Formost Packaging Machine Company Woodinville, Washington "Fuji" Frozen Pizza Wrapper: FW-360	Foxboro Company Foxboro, Massachusetts Level Transmitter: 17 FES Temperature Sensors: 3A1, 3A2, 3A3, 3A4 Filled Thermal Bulb: 16A, 16AMP Thermal Well: 3A Type Projectile Magnetic Flow Transmitter: Series 2800 Consistency Transmitter: 19C Level Transmitter: M/823

Sanitary Temperature Sensors for Coupling to Temperature Transducers: Series F10227, XF10227	1-T-14X12-BPI-F.C. Surge Bin: SB-001, SB-1-BPI-FC Screw Conveyor: SC-001, SC-1-BPI-FC S/S Tempering Pipe: TP-001, TP-6-BPI-FC	FRYMA-MASCHINEN AG SCHUREIZ SUISSE SWITZERLAND Emulsifier: 170-A
Sanitary Pressure Seals for Coupling to Pressure Transducers: PES-CSA, PES-CSG, PES-CTG, PES-CST, PES-CSI, PES-CSQ	FREEZING SYSTEMS, INC. REDMOND, WASHINGTON Spiral Freezer: S-....., L-...N	FRYMA INC. EDISON, NEW JERSEY Toothed Colloid Mill: MZ-130, MZ-80-100-110 Vacuum Degration Unit: I, II, III, IV, V, VE-1
Magnetic Flowmeters: Series M/8000-WC, Series M/8000-TR		
FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION., LEVITTOWN, PENNSYLVANIA	FRICK COMPANY WAYNESBORO, PENNSYLVANIA Zig-Zag Cooler: 380 Poultry Chiller: CFCA-... Ice Maker: SA-300 SI, SA-150 SI, TIM F20.1, TIM F..	FRYMASTER CORPORATION SHREVEPORT, LOUISIANA Deep Fat Fryer: MJ-56-SSC, MJ-55-SSC, MJ.41SC, MJ.41ESC, MJ.45SC, MJ.45ESC, FM.45SC, FM.45ESC, MJ.CFSC, MJ.CFESC, H.14SC, H.17SC, H.22SC, MJH.50SC, FMH.50SC, FPH.50SC
"Franklin" Packaging Machine: F-510, F-530, F-530A, F-530P Net Weight Filler: 3000 Automatic Infeed Conveyor: AI-... Packaging Machine: F-540 Automatic Warapping Machine: F-820 Automatic Infeed Conveyor: AC-100		
FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, STURTEVANT, WISCONSIN	FRIEDRICH METAL PRODUCTS COMPANY INC. WOODSIDE, NEW YORK Truck Smokehouses: FM-500-E, FMP-1000-E, FMP-2000-E, FMP-3000-E-G-S, FMP-4000-E-G-S, FMP-6000-E-G-S, FMP-8000-E-G-S Smokehouse: FMP-5000-E.G.S.	FUJITETSUMO U.S.A., INC. LODI, CALIFORNIA Spiral Steamer: M...., S.... S/S Belts: Y Grid, YN Mesh Infeed Conveyor: SFD212
Poly Top Tables: Series 20, Series 30 Poly and S/S Combination Top Tables: Series 40 S/S Top Tables: Series 50, Series 60 Poly Top Breaking Tables: Series 70 Utility Table: UPT-..., UT-... "Spee-Dee" Packaging Machine: BR		
FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, BLUFFTON, INDIANA	FRIGIDARE DIVISION GENERAL MOTORS CORPORATION, DAYTON, OHIO Ice Makers: MFST-120A-DA, MFST-120W-DA Flake Ice Machines: MFVS-40A, MFVS-50A, MFVS-70A, MFVS-130A, MFVS-200A, MFVS-330A, MFVS-50W, MFVS-70W, MFVS-130W	FURTHER PRO. INCORPORATED (FORMERLY GLOBE EQUIPMENT CO.) COLUMBUS, OHIO Tender & Breast Sizer: TB-1 Breader: BRC-001, BR-2400, FD-001 Conveyor: CA-001, PTC-001 Egg Dip: ED-001, BD-005 Poultry Cutting Line: PCCL-001 Wing Curring Machine: WC-001 Inspection Conveyor with Continuous Belt Washer: IT-1 Marinators: 1 & 2 Poultry Breast Deboner: CFSB-1 2-Tiered Belt Conveyor: IT-5 3-Tiered Belt Conveyor: IT-5 Single Drum Marinator with Drain Table: MARR-1 Automatic Breader: VBS-1 Trayed Product Conveyor: C-C02 2-Tiered Conveyor: C-LTB S/S Sifter: RS-1 S/S Belt Conveyor: C-481 Poultry Skinner: SK-1 Thigh Deboning System, Chicken: CFSLT-2 (Deboner and Conveyor) Automatic Poultry Stripper: GNG-1 Thigh Deboner, Chicken: CFS-LT-3 Poultry Breast Deboner: CFS-B2 Leg, Thigh, Wing Deboner, Turkey: TKD-1 Breast Deboner, Chicken: BFP-1 Sizer: TB-1R, TB-1C Marinotor Tumblers: 2-2, 2-76 Turkey Tendon Puller: TTP-1 3 Bay Mixing Tank and Marinator: #MM-.. Press Sizer: #PS-1
Over and Under Scales (Mechanical): 100-1, 240-1, 241-1, 270-1, 276-1, 910-1, 940-1, 950-1, 8000-1 Over and Under Scales (Shadograph): 4103-1, 4133-1, 4203-1 Scales: 7600-1 through 7611-1, 7625-1 through 7653-1		
FRAN RICA MANUFACTURING CO. STOCKTON, CALIFORNIA Steam/Water Cooker: TW24S2212 Evacuation Wand (Unloader): SBU-1	FRIGITEMP, INC. LYNNWOOD, CALIFORNIA Flake Ice Machine: "A-1" DER26F	
FRAZIER & SON CLIFTON, NEW JERSEY Bucket Elevator: FSA39		
FREDRIKSEN MACHINE COMPANY ASKOR, MINNESOTA Boning Table: A23	FRIGOSCANIA FOOD PROCESS SYSTEMS INC. BELLEVUE, WASHINGTON Gyrofreezer: A-..... Pellet Freezer: PF.... Liquid Freon Freezer: FX-..M Freezer Flo-Freeze: 110-WS, ..WS, ...WS, ..WS-MA Patty Loaders: PL-.... Spiral freezer: GF-C, GF-M Gyro Freeze: GCP-... Spiral Freezer: GC-...., GC-..... (Acceptance applies only to conveyor. Each installation must be reviewed by the Equipment Branch).	
FREELAND ENTERPRISES, INC. WAELDER, TEXAS Smokehouse: MT-1	FRISTAM PUMPS, INC. (FORMERLY STAMP CORPORATION) MIDDLETON, WISCONSIN Sanitary Centrifugal Pumps: FP-Series and FPX-Series	FUTURE PACK, INC. JANESVILLE, WISCONSIN Transfer Pump: FPI3L
FREEZING MACHINES, INC. AUSTIN, TEXAS Parallel Grinder: PG-1, PG-1-BPI-FC Roller Press Contact Freezer: 1, 1-T-10X10-BPI-A, M1-T-7X5-BC, M1-T-7X8HRR, M2-TP-9X8-RAL, M1-T-10X10-BPI-A, M1-T-7X5-BPI-FC, M1-T-7X8-HRR, M2-TP-9X8-RAL, M1-T-14X12-BPI-FC Parallel Separator: PS-1, PS-1-BPI-FC, PS-1-BPI-FC, PS-1-BPI-FC Roller Press Freezer:	FROMMELT INDUSTRIES, INC. DUBUQUE, IOWA Air Duct Material: S/39703 (Acceptance applies to the material only. Each installation must be reviewed by the Equipment Branch.)	- G -
	FRYING SYSTEMS DESIGN, INC. LEOLA, PENNSYLVANIA Continuous Frying System: 34-08 through 34-24	G & H PRODUCTS INCORPORATED KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60
 Series, 61 Series
 Air Actuated Tangential Outlet Valve: 63 Series
 4" Air Actuated Kettle Valve: GCK61-9-4
 Flow Diversion Valve: GC 60 FDV Series
 S/S Sanitary Centrifugal Pumps: G-MM, G-LH.MM, G-B, G-LH.B, G-LB, C-MM, C-LH.MM, C-LMM
 Centrifugal Pumps: GHC-00, GHC-0, 1,2,3; MR-166, 185, 200, 300, GHH-..
 Gear Pump: M200
 Defoaming Pump: DZ-3R
 Positive Pump: GHP-....; GHP-....RV, X, XRV, AND R
 Slot Strainers: LKSF-BL, LKSF-CL
 Inline Sight Glass: GHGG
 Butterfly Valve: AGHBV, GHBV
 Valves: SRC, ARC, SMO, SMO-R, AMO-R, SMO-A, SMO-RA, LK-10, LK-11, CPM-0, SMP, CPM-1, FA, GHAP
 Air Relief Valve: GC60ARV, LKUV
 Air Blow Valve: GHAB
 Check Valve: LKC
 Double Sight Glass: SGD
 Aseptic Sample Valve: 19
 Sample Valves: 20, 32
 Positive Displacement Pumps: GHPD-....

G & S FIBERGLASS PRODUCTS

GRANTS PASS, OREGON

Meat Gondola: 111

G. A. F. CORPORATION

NEW YORK, NEW YORK

Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.

GAINESVILLE, GEORGIA

Open Eye Shackle: #1

Picking Shackle: GEP-SSS

Eviscerating Shackle: GEE- SSS-IE, GEE-SSS-IR

Combination Shackle: GEC-SSS

Cut-up Shackle: GEC-SSS-I

Select Sizing Scales: GNS-Flexure 1

Kidney Vacuum Machine: JHH-1 (For removing kidneys from backs)

Belt Conveyor: GS-SS-BC

Bird Halving Machine: BH-1

Bird Unloader: SW-BU-100

GAINESVILLE SCALES, INC.

GAINESVILLE, GEORGIA

Portion Sizing System: GS-2000

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK

Cutting Board: Sanidur

GARRO, INC.

CINNAMINSON, NEW JERSEY

Metal Detector Conveyor: BC

GARROUTTE, INC.
 WATSONVILLE, CALIFORNIA
 Steam Blancher: RVB-2

GARVEY CORPORATION
 BLUE ANCHOR, NEW JERSEY
 Conveyor: 9600

GARWOOD PACKAGING INC.
 MUNCIE, INDIANA
 Packaging Machine: 600

A. J. GASBARRO AND ASSOCIATES
 COLUMBUS, OHIO
 Automatic Poultry Cut-up Machine: AJG-1

GASCOIGNES INDUSTRIES
 MENTOR, OHIO
 Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
 DENVER, COLORADO
 Rubber Belt (Food Contact): GAO1544-004
 Hose-Master Flex (Food Contact): Series 3510
 Hoses (Hose length must not exceed three feet.): 692SB, 19W-B, Adaptapipe 200-4793XY, 4790M
 Hoses (Food Contact): Food Master, Cellar Master, Brew Master, Heat Master

GATEWAY PRODUCTS INC.
 COVINGTON, KENTUCKY
 Cutting Board: Plexiglas, Unshrunken

GAULIN CORPORATION
 EVERETT, MASSACHUSETTS
 Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.
 WOODBURN, OREGON
 Blancher: I568, 87057D
 Smokehouses: "MiniGem" CG380E, "Mini-Gem" CGR-..G, "Mini-Gem" CGT-..G, "Econo-Gem" CVT-..E, "Econo-Gem" CHT-..E, Designer-Gem" MVT-..
 Pasta Blancher: 87057-..
 Vibrating Conveyor: 87067
 Valve: Quick Clean Sanitary

GEMINI BAKERY EQUIPMENT CO.
 PHILADELPHIA, PENNSYLVANIA
 Ovens (Gas or Electric): Elektro-Dahlen:, 1000 L
 Proffer (Electric): Elektro-Dahlen: A-...., A-....-1
 S/S Mixer: SP-...
 Ovens-Electric: 2000, 4000, 6000, 9020, 9040, 9060
 Ovens-Gas: 2002, 4002, 6002, 9022, 9042, 9062

GENERAL CONVEYOR CO., INC.
 LONG ISLAND CITY, NEW YORK
 S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.
 EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone Producing): G25T8 (#982 Glass), G15T8 (#982 Glass), G30T8 (#982 Glass), G8T5 (#982 Glass) Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.

GENERAL ELECTRIC CO.
 CHICAGO HEIGHTS, ILLINOIS
 Grill: CG-59
 Convection Oven S/S Lined: CN902CX339

GENERAL ELECTRIC CO.
 LOS ANGELES, CALIFORNIA
 Ultraviolet Lamps: G-25T8, G-30T8 Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.
 Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.
 CAPE CORAL, FLORIDA
 Platform Scale: 4512SS, 4518SS, 4524SS, 4535-12, 4535-18, 4535-24
 Weight Indicator: 531
 Stainless Steel Table (To be used with USDA accepted scale.)
 Platform Scale: 4550-..., 540
 Floor Scale: "PRO-WEIGH" 84SS
 Electronic Portable Scales: "PORTA-TRONIC" PT...SS, PT...SS/X

GENERAL HOUSEWARES CORPORATION
 TERRE HAUTE, INDIANA
 Knife Sharpening Device: "Easy Steel"

GENERAL MACHINERY CORP.
 SHEBOYGAN, WISCONSIN
 Dicer (Cube-King): CK-312, CK-29, CK-12, 27..
 Hydraulic Cuber: Hi-Speed "Cannon" Slicer-Grinder: Mark 1
 Hydraslice Cuber: 424
 Hydraulic Slicer: Speed-O-Matic
 Frozen Food Slicer: 5-16FF
 Hydrauflaker: FS-6, FS-10, FS-10D, FS-10C, FS-10CH, FS-12, FS-12D
 Hydraslice Chipper: 8-24, 10..
 Hydraslicer: STANDARD, R/F, V/F
 Auto-load Conveyor: HF-405
 Rotary Fresh Meat Dicer: RFMD, 28..
 Conveyor: HF-405
 Cheese Cutter: B-20-1A
 Frozen Meat Breaker: "Superslicer" S/C, 20..
 Sausage Slicer: "Multi-Slicer" M-24, 29..
 Barrel Cheese Cutter: B-10-1
 Frozen Meat Slicer MINIMAC S/M Flaker: 1, 31..
 TU-Way Cheese Portioner: C-1, 30..
 Automatic Meat Tenderizer: 83 "Tenderit", 50..
 S/S Automatic Cheese Cutter: GMC Champ
 Hydrauflaker: C/S-12, C/S-10C, 25..

26..	GIRTON MFG. COMPANY. MILLVILLE, PENNSYLVANIA Kettle w/Agitator: PW-SC Loaf Browner: LB-1	Leg, Thigh, Wing Deboner, Turkey: TKD-1 Breast Deboner, Chicken: BFP-1 Sizer: TB-1C
Roll Cutter: M-8 Auto-Loaders: 1500 Slicer/Grinder: Cannon 16.. Rotary Hydraucuber: 17... Cheese Cutter: 2200, Champ 18... 21..., 23.. Frozen Food Slicer: Gemco 19... Horizontal Cheese Cutter: 22... Washer: Brush-O-Matic 24... Hydrauflaker: 32... Deluxe Cake Slabber: 40...	GLADD INDUSTRIES INC. DETROIT, MICHIGAN Smokehouse/Ovens: BO-1T-G, BO-6T-G, BO-26T-G, BO-6T-S, BO-2T-G, BO-8T-G, BO-34T-G, BO-8T-S, BO-3T-G, BO-10T-G, BO-3T-S, BO-12T-S, BO-4T-G, BO-12T-G, BO-4T-S, BO-26T-S, (BO-.T-G) (BO-.T-G), (BO-.T-S), (BO-.T-S), CO-Z-...., CO-Z-.... Brine Chill Tunnels: BC-02000 -CHC/B, BC-04000-PBB/A, BC-06000-WB/A, BC-05000-CHC/B, BC-06000-PBB/B, BC-04000-WB/A, BC-20000-PBB/A, BC-04000-PBB/B, BC-06000-WB/B, BC-12000-PBB/A, BC-10000-WB/A, BC-04000-WB/B, BC-06000-PBB/A, (BC-....-PBB/A), (BC-....-WB/A), (BC-....-CHC/B), (BC-....-PBB/B), (BC-....-WB/B)	GLOBE FOOD EQUIPMENT CO. DAYTON, OHIO Slicers: 500LR, 725LR, 775LR, 825LR, 850LR, 875LR
GENERAL PACKAGING EQUIPMENT CO. HOUSTON, TEXAS Form and Seal Machine: 70VU, 80VU, 90VU (Must be supplied with an acceptable filler.) Hydrafeed Scale: 2500-SS-1	GENERAL RESEARCH CORP. CANTON, GEORGIA Gizzard Splitter & Peeler: Hill 210-B	GLOBE FOOD EQUIPMENT CO. STAMFORD, CONNECTICUT Slicers: 500L, 725L, 775L, 825L, 850L, 875L
GENERAL SLICING/RED GOAT DISPOSERS MURFREESBORO, TENNESSEE 1 HP Food Processor (For non-meat/poultry products only.): GSM-1/88A	GENERAL TANK, INC. BERWICK, PENNSYLVANIA S.S Food Grade Tank: G-...	GLOBE INTERNATIONAL BUFFALO, NEW YORK Belt (Food Contact): White & Green, Hycar & Nitrite Belt (Food Contact): I.W.P. Interwoven, 3-Ply, IWP-3F-Teflon-Cream, IWP-3F-Teflon-Green Interwoven Polyester Carcass: IWP-Nitrite, PVC, Silicone, Teflon, IWP-3-FGP, IWP-3F- PVC/COS, IWP-8F-PVC Laminated Polyester Carcass: 1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003 Laminated Cotton Carcass: 1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704 Woven Cotton Carcass: Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP White PolyMate: 80 PVC/COS, 110 PVC/COS, 1WP-3-F-PVC-COS White, Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS, White Resist-a-Stain, PolyMate-110-PVC/COS White, Resist-a-Stain Belt, White (Food Contact): 1WP-3 FSXFS, 1WP-3 PVC/COS White Poly-Mate: 80 FSXFS (Belts with Cotton Carcasses must have edges sealed with acceptable compound) Belt (Food Contact): White Poly-Mate: COS Nitrile 90, 135 Belt (Food Contact) Polyveyor: 50, 75, 125 Belts (Food Contact): Allveyor White COS/S 75, 90, 100, 120, Allveyor White CBS 90, 120 Belt (Food Contact): Green "Polymate" COS Nitrile 90, H-60, H-80, H-120, S-100, Tan Polymate COS Nitrile 135, Polymate Sheet Teflon Belt BETALON T07, T10, TT12, TT25, 2T25, 3T30, T13/B, TT18, T04 T11/U, TS11U/NM, TS12/NM, N35, 1P120/03/OHG, 2P80/05/OW, 2P80/05/05FW, 2P120/10/OW, 2P120/10/05FW, 2P120/15/05FW, 3P120/10/05FW, 2P120/10/OW, NT90 TM MASTER 80 Matte, TM MASTER 120 Matte, PM 100 RMP COS, PM 135 RMP COS, Duramate H-60, H-80, H-120,
GENERAL TIRE RUBBER COMPANY NEWCOMERSTOWN, OHIO Cutting Board: Boltaron ETM-R Cutting Boards: Boltaron ETH-R in the following: Part No. Sales Code Colors 63-292 5217-3282 Tan 64-293 5217-3217 Harvest 64-251 5217-3117 Gold 64-252 5217-4817 Persimmon 64-253 5217-5000 Peach (Beige) 64-254 5217-6000 Melon 64-256 5217-5005 Pineapple Pumpkin	GENESIS PACKAGING SYSTEMS CHARLEROI, PENNSYLVANIA Twin Head Sealer: TOR II S	GLADALE FOODS INC. DETROIT, MICHIGAN Spiral Slicer: 81
GENTILE PACKAGING MACHINERY CO., INC. DETROIT, MICHIGAN Lasagna Filling & Packaging Machine: L6	GEORGIA DUCK AND CORDAGE MILL SCOTTDALE, GEORGIA Belting (Direct Product Contact): RL-PVC-....-PCXBB	GLOBE PLASTIC BELTING TORONTO, ONTARIO, CANADA Belt (Direct product contact.): BF
GEYER, THE FILLER MACHINE COMPANY, INC., ROCKLEDGE, PHILADELPHIA, PA. Piston Filler: B	GRASSELLI GIORGIO REGGIO E, ITALY Ham Skinner: "Grasselli" 50A Automatic Skinner: "Grasselli" N520	GLOBE EQUIPMENT COLUMBUS, OHIO Tender & Breast Sizer: TB-1 Breader: BRC-001, BR-2400, FD-001 Conveyor: CA-001, PTC-001 Egg Dip: ED-001, BD-005 Poultry Cutting Line: PCCL-001 Wing Curving Machine: WC-001 Inspection Conveyor with Continuous Belt Washer: IT-1 Marinators: 1 & 2 Poultry Breast Deboner: CFSB-1 2-Tiered Belt Conveyor: IT-5 3-Tiered Belt Conveyor: IT-5 Single Drum Marinator with Drain Table: MARR-1 Automatic Breader: VBS-1 Trayed Product Conveyor: C-CO2 2-Tiered Conveyor: C-LTB S/S Sifter: RS-1 S/S Belt Conveyor: C-481 Poultry Skinner: SK-1 Thigh Deboning System, Chicken: CFSLT-2 (Deboner and Conveyor) Automatic Poultry Stripper: GNG-1 Thigh Deboner, Chicken: CFS-LT-3 Poultry Breast Deboner: CFS-B2

S-100 Belt (Packaged Product Only) Laminated Cotton Carcass: 403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glid-Top, VEE-Top, Kling-Top, Ruff-Top "Poly Mate Rufftop"-White BETALON T05 2P120/GPW, T05NM, TC13NW, TT59	Meat Bone Separators: "Inject Star" P..., P...-S, P...-S	Korowhite 125 Cleated Incline Korothane 125 SMCXF Novitane FG, FG95A Belting (Food Contact): Ridge Top
GLOBE MACHINE COMPANY CANTON, GEORGIA Conveyor: DD-184 Poultry Cut-up Saw: DD-186 Poultry Shackle: DD-88 Cone Debone Conveying System: GB-93085 Dumping System: 6000 Thigh and Drumstick Debone System: G-6400 Neck Chiller, Single Drum: G-8000 Giblet Chiller, Double: G-8200 Wing Portioner: PEGASUS GMWP-100	GLS INDUSTRIES INC. (FORMERLY RSI INDUSTRIES INC.) ROCHESTER, MINNESOTA 2000 Ice Dispenser: D130, D300, D260, D330	GOODWAY INDUSTRIES, INC. BOHEMIA, NEW YORK Extrusion Manifold: XM-80 Continuous Mixer: CM-..
GLOBE SLICING MACHINE COMPANY STAMFORD, CONNECTICUT Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 500-L, 725-S, 725-L, 825-S, 825-L, 775S, 775-L Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S, 122-S, 242-S, 342-S, 122, 242, 342 Saws: 79S, 140S, 160S Chopper 422 Scale: 435	G.N.C INC. COUNCIL BLUFFS, IOWA S/S C Hook Knife with Sterilizer: 604C Hide Puller: 643 S/S Tripe Scalder: 610 S/S Lazy Susan: 1410 S/S Packing Table: 1403 Belt Conveyor: 680-I S/S Slat Moving Top Table: 1106 Vat Dumper: 1500 S/S Boning Table with Cutting Boards: 683-B Jaw Puller: 1765	GOODYEAR AEROSPACE CORP. AKRON, OHIO Plastic Tank
GLOBUS LABORATORIES, INC. WHITE PLAINS, NEW YORK Vacuum Meat Tumblers: "Injectstar" MC-.. "Inject Star" Pickle Injector: BI-13, BI-13B, BI-18, BI-25/71, BI-38, BI-135, BI-102 "Inject Star" Meat Tumbler: HS-3/1, HS-5/1, HS-3/.., HS-5/.. Tipping Lift: EL-3 Meat Tumbler: "Inject Star" 190, "Inject Star" HS-2/.., "Inject Star" HS-6/.., "Inject Star" HSL-750 Meat Bone Separator: "Inject Star" P-60-S, "Inject Star" P-100-S Vacuum Tumbler: "Inject Star" HS-7 Injector Star Vacuum Massage Unit: VMS-.. Vacuum Tumbler: "Inject Star" 2600 Multi Needle Injector: "Inject Star" BI-100, "Inject Star" BI-50/50, "Inject Star" BI-152, "Inject Star" BI-38/76-152 Smokehouse: 800 Pickle Injectors: "Inject Star" BI-..., BI-..., BI-.../.., BI-...-C Lab Vacuum Tumblers: "Inject Star" MC-.../.., GLMC-.../ Vacuum Tumblers: "Inject Star" HS-.., HS-.., HSL-... Discharge Lifts: "Inject Star" EL- Magnum Vacuum Tumblers: "Inject Star" Magnum-..., Magnum-...., Magnum-....	GOODALL RUBBER COMPANY TRENTON, NEW JERSEY Belts (Food Contact) White: 2014-B, 4066-B, B2073, B2075, B2173, B2174 Tan: B2074, B2174 Urethane, Chicken Deboning: 4507 Belts (Food Contact) Food Mover PVC White, Tan, Green. Smooth, Cleated, Flanged and V-Guide ..COS, ...COS, ..CBS, ...CBS Belts (Packaged Product Only) PVC "Carry All" Incline, White ..COS, ...COS, ..CBS, ...CBS Sanitary Hose (direct food contact w/sanitary connections): N2499	GOODYEAR TIRE & RUBBER CO. AKRON, OHIO Belting (Food Contact) Smooth White, Black, Tan, Green: Permalon Smooth Polyester: Polyester 2 or 3 Ply White, Tan, White w/Blue Skim: Spectra White Cleated Permalon: Wingflex Belting (Packaged Product Only) White, Black, Tan, Green: Permalon Rough-Top Polyester: Polyester Rough-Top (Belts with cotton carcasses must have edges sealed with acceptable compound) Belt (Food Contact): SN-1304-A, SN-1304-C, SN-1304-A (Dual), SN-1304-C (Smooth), SN 1305 Construction D, Dual, SN 1305 Construction D, Smooth Grinder Belt (Food Contact): Wingfoot
GOODMARK FOODS, INC. GARNER, NORTH CAROLINA Tray Conveyor: TC-1212	B. F. GOODRICH COMPANY AKRON, OHIO Belting (Food Contact): Hycar - Smooth Cover: White, Tan, Green, Black Fabric Series: SCP, AP-35, APT-35, PN 45, PNT 45 Butyl - "Hot N Cold" Smooth Cover White Fabric Series: AP-35, APT-35 Koroseal - Smooth Cover White, Tan Fabric Series: SCP, AP-35, APT-35 Single Ply Solid Woven PVC Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F Chevron Belting (fully Packaged Product): "Gripper" Griptop - Reddish Brown "HYCAR" Tan Rubber (Belts with cotton carcasses must have edges sealed with acceptable compounds) Belt (Food Contact): DS828 Belting (Food Contact): Hot & Cold Butyl Belting (Food Contract): Korowhite 90 Cleated Incline	GOODYEAR TIRE & RUBBER CO. LINCOLN, NEBRASKA Tan Neoprene Corrugated Belt: (For fully packaged product and dry materials): SN-601
GORING KERR, INC. TONAWANDA, NEW YORK Metal Detector - Conveyor: "Saniline" 2 Metal Detector (without conveyor): Tektamet HSU, MSU Metal Detector Search Head (For Packaged Product): Type II Tektamet Diverter Valves: 425, 426 Metal Detector: Tek 21	GRACE MACHINERY COMPANY OAKLAND, CALIFORNIA Mixer: J Food Pump: 803	W. R. GRACE & COMPANY DUNCAN, SOUTH CAROLINA Bagging Table: 8063, 8021 Loading Table: 8064 Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8096, 8086, 8096-A, 8155, 8165, 8177 Hot Water Shrink Tunnel: 8152-1 Pre-Dip Unit (Single Station): 8026-A Air Blast Conveyor: 6684-A-3, 4, 5 Roller Conveyor: 8023 Sealer-Cooler: 6345-B, 6345-A Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680	BUFFALO, NEW YORK S/S Mixer: MA-7, M-..00	Vacuum Ham Press: "Selo-Protecon" SVP-20N
Vacuum Pouch Machine: 6250-B		Meat Tenderizer: "Selo-Protecon"
Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-A, 6570-B, 2900, 6570-A, 6570-C, 6570-D, 6570-E, 106, 8152, 8152-1, 3072-B	DUBLIN, OHIO Scales: 8600-1 Thru 8620-1, 8700-1 Thru 8755-1	PMT40
Boxing Station: 2950		Pickle Injector: "Selo-Protecon"
Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44	GRANT'S ENGINEERING & MACHINE CO. SAN FRANCISCO, CALIFORNIA "Packfoil Overlay Machine: Series 100, 300, 600	SPI-440
Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-., AC8210-111, AC8210-112	GRATON & KNIGHT LTD. HERTFORDSHIRE, ENGLAND WD61LX Belts (Direct product contact): 1E/S + 2 PU White, 1EF + 2 PU White, 2ES + PU White, 2 EF + 2 DU White	"Bulk Lift" Semi Bulk Containers: B/L NS-FG (For dry products only.)
Bins: BA, 2959		Bench Top Mince Master: GL-86
Bag Rack: RA, 8022		
Boning Conveyor: 2937		GRIMES DISTRIBUTION SERVICES
Bone Conveyor: 2946		JACKSONVILLE, FLORIDA
Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA		Triple Beam Balance Scale: "Ohaus" 750-SO
Boning Table: CD, 2940		
Cutting Table: 10051, 10054, 10133		GRINNELL SUPPLY SALES CO.
Shrink Tank, Ventilated: 6520-A		PHILADELPHIA, PENNSYLVANIA
Pre-Dip Tank: BB-2914-6		Sanitary Butterfly Valve: Series 8000
Wrapping Machine: 2980		
Bag Loading Chute: 6659-A		GROEN DIV. DOVER CORP.
Sealer-Cooler: 6345-A, 3069-C		ELK GROVE VILLAGE, ILLINOIS
Vacuumizing & Clipping Machine: 8100, 8101, 8102		S/S Kettles, table top, steam jacketed, direct steam and self contained electric: TDC/2-..
2-Station Taped Bag Loader: 8099		S/S Kettle w/Agitator (Agitator removed daily for cleaning and inspection): INA-..., INA-...
Rotary Stacking & Bagging Table: 8098 Slat Conveyor: 8097		S/S Kettle, steam jacketed, tilting, with twin agitators: DN/TA-.., DN/TA-..., DTA/3-..
Vacuum Skin Packaging Machine: 8081		Agitators, mixing (applied to model N Kettles): TA-.., TA-..., RA-.., RA-..., NEM-.., NEM-..., DA/1-.., DA/1-..., DA/2-.., DA/2-..., INA/2-.., INA/2-..
Rotary Vacuum Chamber and Closing Machine: 8300, 8310		S/S Kettle, steam jacketed, w/planetary mixer: DPM.., DPM... Braising pan, tilt type: FPC-.., HFP/1-..
Bag Loader: 8128, 8136, 8301		Perforated baskets: I, II.
"Cap-Kold" Package Chiller: 8127		S/S Tank, jacketed, top entering mixer: FVJ/TM.., FVJ/TM...
Fill Station: 8125		S/S Tank, sloped bottom: OVS.., OVS...
Trough Conveyor: 8126		Cooker/Mixer: DTA/3-..
Powered Bag Loader: 8124		S/S Kettles, steam jacketed, tilting: D-.., DT-.., DN-.., DN-.., DL-.., D2-.., D2L-.., D-..
Belted Bag Loader: 8129		S/S Kettles, steam jacketed, Stationary, PT.., PT..., FT... FT..., GT.., GT..., N.., N..., GPT
Meat Loading Horn: 6675		S/S Kettles, steam jacketed, self contained, gas fired: AH/1-.., AH/1-.., HH/2-.., HH/3-..
Automatic Infeed System: 8250		S/S Kettle, steam jacketed, self-contained, electric: EE-.., AE/1-..
Rotary Chamber Vacuum Packing Machine: 8310-..		Ribbon Blender: NTRR500
Automatic Bag Loading Machine: 8302A-..		S/S Mixing Kettle: DNEM-150
Rotary Vacuum Chamber and Closing Machine: 8300B-..E and 8300-..		Continuous Scraped Wall Cooler with Incline Mixer: DRC-3672(A)
Bag Loader: 8170		Kettle: TDA/1-40
Hot Water Shrink Tunnel: 3045		S/S Kettle, Steam Jacketed, Self-Contained, Gas Fired: HH/4-..
Rotary Vacuum Chamber Closing Machine: 8300-.., 8300B-.., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS		Steam Jacketed Mixing Kettle: NVA/TA-250
GRACO, INC.		Cooktank: CKCT-..
FRANKLIN PARK, ILLINOIS		Batch Casing Cooler: 48/36, 42/24
Piston Pump: 954-073 "A"		Pump Fill Station: CKPF/2, CKPF
Pump and Metering System: 987-656		
S/S Barrel Pump: 946-964		
Air-Operated Valve (S/S)		
Lever-Operated Valve (S/S)		
Pump: 206-030, FT14		
"Monark" Sanitary Pump: 207-550		
Turkey Injector: 953-108		
Sanitary Pump: 954-073, 953-283, 952-793, 952-995		
S/S Barrel Pump: 946-500		
GRANT-LETCWORTH, INC.		

S/S Kettle, steam jacketed, self-contained, electric, tilting:DEE/4..
 Vacuum Pressure Steam Jacketed Mixing Kettle: RA-20
 Steam Jacketed Mixing Kettle: RA(V)-300
 Braising Pan, Tilt Type: HFP/2-..
 Steam Jacketed Kettle: TDB/7-20, TDB/7-40, GN-125
 Circular Cotter Pins
 S/S Push Button Cotter Pin
 S/S Cotter Pin

J. E. GROTE CO., INC.
 (Blacklick) COLUMBUS, OHIO
 "Pepp-A-Matic" Pepperoni Dispenser: FG1012001,
 FG1012001S, FG1012001-2,
 FG1012001-3, FG1012001-6,
 FG-1012001-4
 Slitting Machine: SL-....
 Slicer: S/A-522-SP, 713
 Sausage Quartering Machine:
 300-D-300
 Conveyor: 600-D-129
 Cheese Shredder & Applicator:
 200-D-100
 Cheese Conveyor Scale: 204-D-600
 Pendulum Slicer: FG101-2005
 2-Station Pendulum Slicer:
 FS-101-2005-2
 5-Station Pendulum Slicer:
 FG-101-2005-5
 Post Pendulum Slicer:
 FG-101-2005-1
 Ham Cutting Conveyor: D1008262
 "72" Slicer Applicator: 1272
 Paper Feed Machine: D1007130-A
 Slicer Applicator: 636
 Cheese Barrel Cuber: 600-2139
 Slitting Machine: 5000-3
 Slicer/Applicator: 1204
 Topping Applicator: AP-...
 Flat Belt Conveyor: FB-....
 Alignment Conveyor: AC-....
 Round Segment Conveyor: RB-....
 Sauce Applicator: SA-...
 Topping Applicator: AP-...
 Flat Belt Conveyor: FB-....
 Alignment Conveyor: AC-...
 Round Segment Conveyor: RB-....
 Conveyor: LC-....
 Slicer Applicator: SA-3517-2
 Conveyor: CC-....
 Pendulum Slicer: FG-101-2005-2
 Slicer (Single Head): S/A-...
 Slicer (Multi Head): S/A-....
 Slicer (Single Head, Split):
 S/A-....
 Slicer (Multi Head, Split):
 S/A-....
 Paper Feed Conveyor: PFC-..
 Slitting Machine: SL-....-C,
 SLB-....

GROVE DALE CORPORATION
 SAN JOSE, CALIFORNIA
 Flite Feeder: FF5-1.2
 Reversible Conveyor: 6000

GROWING HEALTHY INC.
 EDEN PRAIRIE, MINNESOTA
 Baby Food Packaging Machine: 201

GSE SCALE SYSTEMS
 FARMINGTON HILLS, MICHIGAN
 Platform Scale (w/Suitable stand):
 or floor mounted: 4430....,
 4440...., 4450....
 Platform Scale: 454-S, 457-S,
 458-S, 620, 622 RI, 625 RI, 4501,
 4515, 4525, 4530

B. F. GUMP
 BUFFALO, NEW YORK
 Bar-Nun Incline Pressure Sifter:
 CP-43

GUNTERSVILLE SHEET METAL WORKS, INC.
 GUNTERSVILLE, ALABAMA
 S/S Breading Conveyor: 201-BB
 Mixing Bowl: 102-MB
 Separating Conveyor: 201-SC
 Conveyor (Hanging Style): 201-SUB
 Gilet Chiller: 103-GC
 Conveyor: 202-SC
 Gilet Tumbler: 203-GT
 Water Separator: 401-WS
 Squeeze Conveyor: 201-SQ

- H -

H & H EQUIPMENT
 ATHENS, GEORGIA
 Low Friction Accumulator Conveyor:
 1000

H & H MAINTENANCE
 LAUREL, DELAWARE
 Gizzard Rework Station: GPR-4000

H & H POULTRY EQUIPMENT COMPANY
 REHOBOTH, DELAWARE
 Neck Breaker: I, II

H & R FIBERGLASS, INC.
 SOUTH CHICAGO HEIGHTS, ILLINOIS
 Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.
 CHAMBLEE, GEORGIA
 Belts (Food Contact) (Smooth side
 for product contact): (PV-20,
 PG-20, FAB-5E, FAB-8E, FAB-12E,
 FNB-5E, FNB-8E, PUG-8NF-VAR-2,
 FNB-3P, FNB-2E, FAB-2E
 Belts (Packaged Product Only):
 FNI-2E, FNI-5ER, FNI-12E, PF-10
 (Belts with cotton carcasses
 must have edges sealed with
 acceptable compound)
 Belts (Food Contact): FAW-5E,
 FAF-12E
 Belts (direct food contact):
 FNB-5EQ, HNB-5E, HNB-8E, HNB-12E,
 HNB-2E, XVT-952, FAB-5ER, FAB-8EO,
 EAU-12E, FAS-8E, FAB-10EB,
 FAB-12EO

HAKANSSON INDUSTRIES, INC.
 BENSENVILLE, ILLINOIS
 Ergonomically Designed Knife:
 "Hakansson"

HACKMAN-MKT, INC.

NORCROSS, GEORGIA
 Koltek Valve

HALL EQUIPMENT COMPANY
 ALTO, GEORGIA
 Conveyors: FBA..., FBB...,
 FBVA..., FBVB..., HFBA...,
 HFBB..., HFBVA..., HFVBV...
 Inspection Stand: IS-200
 Bulk Carcass Crusher: CC200
 Automatic Box Icer: ABI-300

HAMILTON KETTLES
 CINCINNATI, OHIO
 Kettle w/Agitator: A
 Open Top Kettle (No Agitator) CW,
 A, B, C, SA, SB
 S/S Perforated Basket: BA
 Agitator Single Motion: SM-1, SM-2,
 SM-3
 Heat Exchanger: SC
 Plug Valve: 3, 4
 Double Motion Agitator: DM-US
 Triple Motion Agitator w/Welded
 Paddles: TA-1, 2, 3, 4
 Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS
 BROOKLYN, NEW YORK
 S/S Roasting Machine 707

HAMJERN A/S
 N 2301 HAMAR, NORWAY
 Cattle Hide Puller: 35
 Stripping Knife w/Sterilizer:
 "Hamjern" 10-4
 Lifting Support Boom: "Hamjern"
 10-.
 Shank Lifter: "Hamjern" 10-1
 Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.
 HOPKINS, MINNESOTA
 Meat Cutting Table: HF-122
 Conveyorized Boning Table: MLH-503
 Conveyor: MLH-502-A, 502-A

HANDTMANN INC.
 BUFFALO GROVE, ILLINOIS
 Linker & Stuffer: VA, VF-325
 Continuous Stuffer: VF-350
 Continuous Vacuum Stuffer: VF-20,
 VF-16, VF-12
 Piston Stuffer: FA-30, F-30S
 Continuous Vacuum Filler: VF-10
 Portioning Linking Machine: PA-30-4,
 PAL-51, PAL-52, PA30-7
 Stuffer: VF-80
 Vacuum Stuffer: VF-...
 Vacuum Filler: VF-50

HANDTMANN-PIEREDER MACHINERY LTD.
 WATERLOO, ONTARIO, CANADA
 Ham Stuffer: HVF-.., HVF-...
 Clipper Portioner w/Clipping
 Devices: CPX-255C
 Portioner for Ham Filler: VPF-35
 Rotary Vacuum Stuffer: VPF-35R
 Vacuum Stuffer: PX-94

HANTOVER, INC.
 KANSAS CITY, MISSOURI
 Tag Tastener: Tag Fast II
 Tag Fastener Gun: Tag Fast III

Offal Chill Basket: 17521	17040, 17401	Carcass Saw: M-59
S/S Curing Soaking Vat: 17551	Gambreling Table: 19258	<u>HARRISON'S WELDING AND FABRICATING INC.</u> , KNOXVILLE, TENNESSEE
Round Nose Truck: 16951	Table: 66-VP	Conveyor: H.W.F. 1982-1
Galvanized Truck: 16976	S/S Slat Top Conveyor 66 SLT	Vat/Combo Dumper: HWF 1091
General Purpose Truck: 17002	Liver Truck W/Drip Pan: 17107	
Utility Truck: 17251	Tripe Washer & Cleaner: 57, 67, 67P	
S/S Heavy Duty Meat Truck	68, 88, 570P, 670P, 680P, 880P	
S/S Meat Truck: Cat. #16605	Tripe Defatter & Refiner: 555R,	
Cattle Paunch Truck: 16902	666R, 68R, 570RD, 670, 670RD,	
Rohwer Meat Filler: 21820	680RD, 880RD	
Bottom Dump Bucket: 1340-X	Washer Elevator: 475	<u>HARTMAN SCALE COMPANY</u>
Screw Conveyor: 66	Refiner Elevator: 375	PERKASIE, PENNSYLVANIA
Conveyor: 65	Inspection Table: 1000	Digital Scale: DJ-320
Mold Truck: 226	Stripping Knife/with Sterilizer:	<u>HAULTAIN-CHAMPION COMPANY</u>
Batching Conveyor: 64	"Hamjern" 10-4	OAKLAND, CALIFORNIA
Tables: 2000, 3200, 4400	Lifting Support Boom: "Hamjern"	Belt (Food Contact): (Food King)
Sausage Cage: 1860	10-.	58-NOS, (Food King) 78-NOS, (Food
Lazy Susan Tables: 5100	Shank Lifter: "Hamjern" 10-1	King) 98 NOS, Sno-Tex, Sno-Tex
Trucks: 17021, 16921, 16926,	Hide/Pelt Puller: "Hamjern" HJ10	Junior
16932, 16938	Centrifugal Beef Foot Cleaner:	Belt (Fully Packaged Product): 3
Offal Pan Truck: 17501	76P, 777P, 87P	ply Sno-Cone (Rough Top)
Head Flush Cabinet: 19250	Hoof Remover: "Deser", 30375	<u>HAUSER MACHINERY LIMITED</u>
Pan Truck: 7304	Turbovac Vacuum Packaging Machine:	SCARBOROUGH, ONTARIO, CANADA
Smokehouse Tray: 15537	SB320, SB415, SB415H, SB500,	Gravity Filler: T-85
Smokehouse Trays (Nylon Coated):	SB500-11", SB800, SB1000,	
15600, 15603	SB1000-11"	<u>HAYES MACHINE CO.</u>
Smokehouse Truck: 15536	Vacuum Stuffer: "OMET" TCS-300-HF	MARSHALL, MICHIGAN
Smokehouse Cage: 15535	Mini Smokehouses: "AFOS" 60 and 120	Cartoning Machine: CM-100C-S,
Perforated Cook Basket: 23431	Tender-Vac Tumbler: VT-..., VT-....	515-B-...S, 519, "518, Series B"
Cook Tank, Open Top: 23430	Grease and Slime Removal Machine:	<u>HAYON MANUFACTURING AND ENGINEERING CORP.</u> , FRAMINGHAM, MASSACHUSETTS
Tripe Umbrella: 3636	"La Parmentiere" 12C, 25C, 45C,	Pan Greaser: 6400, 6600, 6700
Wire Basket: 15513, 15515	56C, 66C, 60C, 100C	
Wire Basket, Nylon Coated: 15514,	Centrifugal Beef Foot Cleaner: 76	<u>HAYSSSEN MFG. COMPANY</u>
15516	Hide Puller: "Hantover" 100	SHEBOYGAN, WISCONSIN
Tripe Scalder: 36...	Pork Stomach & Chitterling Splitter:	Packaging Machine: Econ-O-Line
Revolving Tripe Inspection Stand:	"ARY" 30147	Horizontal Form-Fill-Seal
19346	Beef Feet Dehairing Machines: "La	Packaging Machine: RT-110,
Revolving Head Flushing Stand:	Parmentiere" ...P	RT-112, RT-113, RT-114, RT-118,
4868, 4868-S	Heart Bleeder: "LaParmentier" 50L	RT-413, RT-414, RT-1000
Collapsible Sausage Cage: 15765,	<u>HAPMAN CONVEYOR COMPANY</u>	Vertical Form, Fill, & Seal
15765-S	KALAMAZOO, MICHIGAN	Packaging Machine: A, B, C, CM,
Special Smokehouse Tree: 15717,	Conveyor: P-300	AP-16
15717-S	Helix Conveyor: 500	Vertical Form, Fill, and Seal
Ham and Bacon Tree: 15713,	<u>HARKNESS FOODS, INC.</u>	Machine: 2&2, "Ultima" 7-...,
15713-S, 15703, 15703-S	RHODE ISLAND	12-..., 14-..., 22-..., 95-..., S.F.
Head Inspection Rack: 19230	"Steen" Poultry Skinning Machine	Wrapping Machine: 43-L
Stationary Viscera Inspection	III	Flex-Vac Pouch Packaging Machine:
Table: 19201	Poultry Skinning Machine Feeder:	6-9-....
Hog Viscera Inspection Table:	11	Flex-Vac-Rotary Pouch Packaging
19265, 66-VP (Sanitized with 180	Poultry Thigh-Drumstick Deboner:	Machine: 6-7..., 6-10-....
F. water.)	147	Dataweigh Combination Weighing
Revolving Head Flush Cabinet: 4868	<u>WALTER HARNED COMPANY</u>	Systems: ADW-...-RW1-...,
Ham and Bacon Truck: 17132	WICHITA, KANSAS	ADW-...-RW-....
Cook Truck: 11619	S/S Pickle Pump (for manual pumping	<u>HEAT & CONTROL, INC.</u>
Liver Truck: 17110	operations): SS133EC, SS233EC,	SO. SAN FRANCISCO, CALIFORNIA
Dump Bucket: 22050	SS133EG, SS233EG	Breaded Product Fryer: BPF-....
Shelf Trucks: 7281, 17360, 17361,	Smokehouse: 300S, 400S	Oil Heat Exchanger: HHXIA15
17362, 17363, 17364, 17365,	Low Voltage Electrical Stimulator:	Motorized Catch Box: MCB, DPF
17366, 17367, 17368, 17380, 17385	48 VAC	Electric Oven: 1R
Loaf Chill Truck: 17536	<u>HARRISON HOUSE</u>	Feed Conveyor: FC
Head Work-up Table: 19220	FT. WAYNE, INDIANA	Flour Applicator: BB-D
Pluck Table: 19215, 19213	Bagging & Pasta Table: 147	Wet Feeder: BB-WF
Cattle Paunch Table: 19278	Bagging & Sorting Table: 75	Batter Applicator: BB-B
Loin Rack: 15720	Onion Bin: 91	Transfer Conveyor: BB-C
Plastic Offal Tray: 17224	Onion Cutter: 92	Heat Exchanger: HU, HAU
S/S Boning Conveyor: 65-SSB	Poultry Bin: 38	Multi-Purpose Oven: MPOB-....,
S/S Molds: 30000 thru 30053	Table: 66	MPOC-...., MPO-D-....-2L,
S/S Loaf Pans: 30000-93	<u>RUSSELL HARRINGTON CUTLERY, INC.</u>	MPO-D-...., MPO-D-....-E,
Hog Scalding Tub: 50137	SOUTHBRIDGE, MASSACHUSETTS	MPO-E-....I, MPO-2421 (3-Tier),
Boning Tables: 2400, 3000		MPO-....
Sausage Stuffing Table: 2500		Electric Multi-Purpose Oven:
Sausage Hanging Truck: 15641		MPOC....
Cattle Head Inspection Trucks:		

Char-Broil Brander: CBBA-30
 Continuous Oil Filter: CF-5112
 Continuous Fryer: MPF-....
 Two Zone Gas Fired Oven
 MPO-d-....-2z
 Computerized Weighing Scale:
 CCW-...-RLC-WP-T,
 CCW-...-RLC-WP-S
 S/S Computerized Weighing Scale:
 "ISHIDA" CCW-S-2.....
 Rotary Brander: RB-....
 Breading Machine: NB-..
 Batter Machine: NBA-..
 Former: NF
 Multi-Purpose Oven: MPO-E....
 Computer Combination Weigher:
 "ISHIDA" CCW-4-....,
 CCW-4-...., CCW-4-....
 Breading Machine: BD-3..
 Batter Applicator: BA-3..
 Weigher: LCW-11-WP
 Salt Dispenser: BTF-C....
 Filter Machine: CBF..., CBF(..)
 Oscillating Tunnel Filler: OF-....H
 Sorter/Weigher: "ISHIDA" CCW-Z-2-,,
 CCW-Z-2-.../..-,,
 CCW-Z-2-.../..-..
 Deep Fat Fryer: DFF-....

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO
 Wrapping Unit: 110
 Wrapping Table w/Film Dispenser:
 HTP-...
 Vertical Primal Wrapper: VPW-50,
 VPW-60
 Primal Wrapper: PW-36, PW-42
 Wrapping Machine: 1-..., 6-...,
 8-..
 Belt Sealer: 555, 560
 S/S Tables: KK-1S, KS-1S
 Shrink Wrapping Units: HS115S,
 HS1420S, HS1420DS, HS2024S,
 HS2024DS (with or without
 accessories kit)
 L-Bar Sealer (with or without
 accessories kit): HS1414S,
 HS1414DS
 Shrink Wrap System: R-140S (Robbie)
 Vacuum Chamber: HS-1300, HS-1600,
 HS-1800

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN
 Liquid Smoke Spray Cabinet: 550

HEINEN FREEZING SYSTEM, INC.

WOODSTOCK, ILLINOIS
 Spiral Freezer: "Helix" 85
 (Acceptance applies to the
 conveyor only. Each installation
 must be reviewed by the Equipment
 Branch.)

HEINRICH FREY MASCHINENBAU GMBH
HERBRECTINGEN/BRENZ, WEST GERMANY
 Continuous Vacuum Stuffer: "Konti"

B. HELLER & COMPANY
CHICAGO, ILLINOIS
 Pneumatic-Automatic Nozzle:
 Charsol C-10
 "Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.
QUIMPER, FRANCE
 Filling Machine: DM-500, DM-60-CB,
 DM-120
 Filling Machine: MR-..., PMR-...,
 EC-..., PMRD/75/42
 Automatic Hog Carcass Splitter:
 60..
 Vacuum Can Sealer: SHV-40A

HEMA U. S. A. INC.

SANDY, UTAH
 Feed Conveyor: FC-....
 Filling Machine: MPF-....,
 DRS.....
 Feeder Conveyor: FC-....
 Filling System: MPFS-....
 Vacuum Can Sealer: SHV-...
 Rotary Filler: DRS-....,
 DRS-...., DRS-....V

HENNY PENNY CORPORATION

EATON, OHIO
 Deep Fat Fryer: 500 PHT, 600 PHT
 Breading Machine: BM-110
 Smoker/Cooker: PS-145, PS-190

HERCULEAN SALES & SERVICE

TEMPLE CITY, CALIFORNIA
 Filler/Depositors: D40, D160, DT40T,
 D80
 Transfer Pump: AP25

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE
 Dumper: EZ-1006048
 Column Dumper: SC-.... Hercules
 Industries

GEBRUDER HERLITZIUS GMBH CO. KG
SOEST WESTFALEN, WEST GERMANY
 Chop and Slice Machine: A80K

R. HERSHFIELD, INC.

ST. LOUIS, MISSOURI
 Comb Puller: L
 Comb Stacker: H

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY
 Belts (Food Contact) White:
 67-4076, 4080, 7-4801, 7-4071,
 7-4097, 22-3016, 22-3021, Tan:
 67-4075, 4078
 Belts (Packaged Product Only):
 7-4076

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE
 Plastic Storage Tank: ZPT80
 Liquid Smoke Shower Cabinet:
 TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA
 Leg Holding Machine with
 Sterilizer: 333

HILL AND SON, INC.

BALL GROUND, GEORGIA
 Poultry Thigh Deboner: M-1200,
 M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON
 Conveyor: SC-....
 Piston Filler: SP-64, SP-128,
 2P-64, 2P-128, 2P-156, 4P-08,
 5P-03, 6P-02, .P-..., ..P-..
 "U" Shaped Hopper with Agitator:
 UHA-..
 Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK
 Poultry Sizer: SS-70, SS-70-..
 Product Flow Diverter: MFDA..
 Checkweigher AA-78, AA78-...,
 AA78-PWP
 Scale: HEC-85, PWP Product Flow
 Diverter: MFDA2
 Metal Detector (without conveyor):
 MD
 Metal Detector Search Head (for
 packaged product only): MD-2
 Netweigher/Checkweigher: HSNA-86
 Hi-Speed Checkweigher: PWP-..

HOBART CORPORATION/PMI FOOD EQUIPMENT**GROUP**

TROY, OHIO
 Band Saw: 5212, 5216, 5514,
 5514-HS, 5614DU-HS, 5216-D,
 5614TNU, 5614TNU-HS
 Meat Saw: 5614 w S/S base
 Belt Conveyor: BC-1813
 Vertical Conveyor: SC-90-56,
 SC-90-56A, SC-90-66
 Loaf Conveyor: CB-0606
 Blender: BL-20, BL-30G
 Food Cutter: 8141, 8181-D
 Grinder: 4046, 4056, 4146, 4152,
 4156, 4166, 4256, 4632, 4732,
 4812, 4822, 4632A, 4732A
 Mixer: A-200-D, D-300-D, H-600-D,
 L-800-D, M-802-U, M-802-UG,
 V-1401-U, V-1401-UG, H-600-DT,
 D-300-DT, A-200-DT, AS-200-D,
 AS-200-DT, A-200-FD,
 A-200-FDT, AS-200-FD, AS-200-FDT
 Mixer/Grinder: 4266, 4346, 4352,
 4246, 4356A, 4356J, 4246-S,
 4246-HD
 Mixer/Grinder/Chiller: 4356C
 Vertical Cutter/Mixer: VCM-25, US,
 VCM-40 US, VCM-130 US
 Patty Machine: PM-60, PM-60-A
 Rotary Meat Flaker: RF-15
 Slicer: 1612, 1712, 1612E, 1712E,
 1712RE, 512, 512TMS
 Tenderizer: 403-U
 Larding Attachment: 21
 Loaf Mold: 80
 Wrapping Machine: FC, ESW
 Wrap Station: W-3, HWS-4
 S/S Scales: Standard 7000 Series
 Scales: 402, 1733-P, 1733-SS, 3000,
 7000, 1500 U, 1500 VU.
 Scales (with Separate Table or
 Stand): 1000, 1000S, 2000S,
 1510U, 1510-2U, 1540U, 1520,
 1541, 1800, 1840, 1850, 1860,
 1841, 1870, 1840M
 Counter Beam Scale: 41-1000SP,
 41-1050SP
 Spring Dial Scale: 45-1000SP,
 45-1050SP
 Single Beam Scale: 45-3132-HOB-SP

Double Beam Scale: 41-3132-HOB-A21-SP	GAINESVILLE, GEORGIA S/S Chill Tank: TD-84	28DS, 1000DS, 24DS, 5DA, 10DS, 20DS
Full Capacity Beam Scale: 41-3132-HOB-HO3-SP	Cooked Poultry Parts Deboner: CWM-84	Dial Scales w/Dashpots: 5DC, 10DC, 20DC, 24DC, 28DC, 2000DC
Bone Dust Remover: ABR-1-U	Belt Conveyor: BC-84	
Cutter/Mixer: HCM-300, HCM-450		
Scale Counter Spring Dial: HOB-15		
Saws-Slant: 5700D	<u>HOLLY SYSTEMS, INC.</u> BOCA RATON, FLORIDA	<u>HONSA ERGONOMIC TECHNOLOGIES, INC.</u> ROCK ISLAND, ILLINOIS
Saws-Vertical: 5701D, 5801	Patty Machine: "Ultimate" 1, 1A	Ergonomic Rotary Knife Handle Attachment: HT0001 & 1A; HT0002, HT0002A, HT5...
Scale & Packaging System: 5000, 1865		
Receiving Scale: 7900...	<u>HOLLYMATIC CORPORATION</u> COUNTRYSIDE, ILLINOIS	<u>HOOPER ENGINEERING COMPANY</u> ELMHURST, ILLINOIS
Scale: 1871	Patty Machine: 745, 745S	VAC Packaging Machine: 503, 504, 1000, 505, 1500, 1501, 1600, 1000-B, 2500, 1000C, 1000D
Molder: 80A, 80	Vacuum Machine: CV-3H-S, CV-4B-S, CV-5-S, CV-4S-J, LVI, LVII Super, Minivacs, Minivac Tandem	Vacuum Packaging Machine: 2600, 4000
Refrigerator, Model Q.. S/S	Conveyor: 611	
Freezer, Model QF..S/S	Grinder-Mixer: GMG, GMG-150, GMG-180, GMG-180A, GMG-175	
Food Cutter: 8186-U, 84186-U	Patty Machines: Super 54, 400, 500, 500A, 580, Powerform 800, Powerform 840, 840-A, 200-U, HG-850, 2077	
Scale/Printer: SP-80, SP-1500	Conveyor: 612	
Fryer: GF-65	Tenderizer: AMT-650, AMT-625, 625-A, 625-B, 675	
Scale Printer: Display/Keyboard/Printer, SP-1500P, S/S Weighing Elements, SP-1500S & CSWS	Meat Log Cutter: 369	
Compact Stretch Wrapper: NSW	Speed Steak Machine: BA.	
Conveyor: BC1813C	Power Core Conveyor: 845, 805	
Peeler (Vegetables): 6460T	Seasoning Injector: 660	
Food Cutter: 84181-D	Hydraform: 670, 670-A	
Vacuum Packaging Machines: HT-..., HT-..., G, H-..., G, H-...G/2	"Cow Puncher" Scoring Conveyor: 837, 814, 535	
Vegetable Slicing & Dicing Attachments with Power Dicer	Cheese Spreader: CS-...	
Attachment (For vegetable product only.): 12, 22	Patty Machine: 879, 880	
Power Drive Units (For vegetable product only.): PD-35, PD-70	Loading Conveyor: 818	
Bone Chip Removers: BCR 56 & 66	Precision Bulker: 120	
Gas Range: Vulcan-Hart HMX 45	Automatic Feed Grinder: 190	
Food Processor (Vegetable & Cheese Items Only): FP-100, FP-200	Patty Machine: 8/65, 8/65R, 518	
<u>WILLIAM HODGES & CO. / DIV. OF FALCON PRODUCTS, INC.</u> ST. LOUIS MISSOURI	Piston Stuffer: 25S, 55S	
Modular Shelving Systems: "Post Master Plus" and "Stackmaster" (For packaged product only.)	Vacuum Packaging Machine: CV-3C-S, CV-8CS, LV10, Ladyvac 10, Ladyvac 20	
<u>HOEGGER ALPINA A.G.</u> GOSSAU, SWITZERLAND	Meat Saw: "Hi Yield" 16	
Alpina Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500	Dip Tank: SL-70	
Alpine Clipping Machine: DK-1060	Tumblers: HVT-50, 100, 200, 300, and 500	
Automatic Vacuum Filler and Stuffer: KF-1100, KF-1070, KF-1140	<u>HOLLYWOOD PLASTICS, INC.</u> LOS ANGELES CALIFORNIA	
Alpina Vacuum Cutter: PBV-200-1110, PBV-330-1110, PBV-540-1110	Tote Boxes: Types 1, 2, 3, 4, 5, 7	
Piston Stuffer: "Alpina" EWF30-1150	<u>THE HOLMAN GROUP, INC.</u> SACO, MAINE	
Continuous Vacuum Stuffer: KF 1071	Fully Conveyorized Baker: 418HX	
Vacuum Cutter Mixers: "Alpina" PBV 200-1110, PBV 330-1110, PBV 540-1110	<u>HOLMATIC, INC.</u> SOUTH SAN FRANCISCO, CALIFORNIA	
Cutter Mixers: "Alpina" PB 200-1150, PB 330-1150, PB 540-1150	Filling Machine w/o Agitator: DF-10, DF-20	
Double Clippers: DK-1061, DKF-15, DKF-18	Agitator for Filler: DF-10, AD7-10/20	
Vacuum Filler: "Alpina" KF-450	Packaging Machine: CM-13	
Continuous Vacuum Fillers: KF250, KF650	Tray Sealing System: TR-2S	
Automatic Double Clip Machine: DKF 18/15	<u>HOLTGREVEN SCALE & ELECTRONICS CORP.</u> FINDLAY, OHIO	
<u>HOLLEY EQUIPMENT COMPANY</u>	S/S Low Profile Scale: 10,000#X1#LP	
	<u>DOUGLAS HOMS CORP.</u> BELMONT, CALIFORNIA	
	S/S Dial Scales w/Dashpots (Platform with welded studs & wing nuts for easy removal):	

5700-1-S, 5800-1-S
 XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S
 XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S
 Magna-View, DPMV, Scale (w/S/S Platform & a Stand): 9300-1-S, 9400-1-S, 9500-1-S
 Magna-View, SPMV, Scale: 9600-1-S, 9700-1-S, 9800-1-S
 Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S

O. G. HOYER, INCORPORATED
ALBION, MICHIGAN
 Cartoning Machine: Hoypack-100

A. W. HUGHES COMPANY
BENSENVILLE, ILLINOIS
 Aer-Vac Unit
 Comvac Unit
 Rotoclaw: Mark II
 Rotocleaver: Mark III
 Rotoclaw Junior

HUGHES CO., INC.
COLUMBUS, WISCONSIN
 Rotary Drum Blancher: 02585, 02586, 02587, 02867
 Auger Blancher: 80, 120, 160
 Oscillating Conveyor: 100
 Insulated Rotary Drum Blancher: 06104, 06109, 06114, 06179
 Insulated Rotary Blancher: 06-250
 Belt Cooler: 12-636
 Dewatering Shaker: 22
 Cooling Rinse Reel: 03-300, 03-200
 Rotary Drum Blancher: 041008, 0410012, 041016, 041020
 Insulated Rotary Blancher: 042008, 042012, 042020, 042016

HUNTINGTON INDUSTRIES
BETHRAYA, PENNSYLVANIA
 Tray Maker Machine

HUSSMAN FOOD SERVICE
DES PERES, MISSOURI
 Char Broiler: 800

HUSSMANN FOOD SERVICE COMPANY
ST. LOUIS, MISSOURI
 Continuous Oven: CTX-Gemini

H-WORTH, INC.
SHEBOYGAN FALLS, WISCONSIN
 Sausage Machine: 100

HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
 S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.
MILWAUKEE, WISCONSIN
 Wizzard Drum Opener: F (Cut Outside the Chime)

HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
 Poultry Parts Conveyor: TR-78
 Conveyor TA-79-G

- I -

I CORE DIV./ACUREX CORP.
MOUNTAIN VIEW, CALIFORNIA
 Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series
 Sorting Conveyor, Channelizer: CH Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series
 Checkweigher: Mark II, Mark IIIA, Mark III
 Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.
MONTRÉAL, QUÉBEC, CANADA
 Packaging Machine: SL-..

ILAPAK, INC.
PENNDL, PENNSYLVANIA
 Wrapping Machines: JAGUAR, TARGA-40A, TARGA-50A, TARGA-60A, "PANDA", "LYNX", "DELTA", "COUGAR", "COUGAR SR"
 Vertical Form, Fill, and Seal Machines: "Vega" P, S, SP, HS
 Vertical Form, Fill, and Seal Machine: "Vegatronic" 300, 400, S, P, SP
 Electronic Wrapper: Targa E

ILLINOIS CUSTOM EQUIPMENT CO.
CHICAGO, ILLINOIS
 Cap and Clip Cutter: 350-1, 350-2
 Chub Cutter: CC-1, 11
 Automatic Stockinette Loader: SL-II

IMA INDUSTRIA MACCHINE
ITALY
 Tortellini Machine: MGT 250, MGT..PL..., AA...
 Ravioli/Tortellini Machine: MGC..P/..., R/N....
 Sheet/Kneader: SA..., CA...

I. M. M. INCORPORATED
NORTH MIAMI, OKLAHOMA
 Automatic Drumstick Deboner: 001

I. M. S.
PLAINVIEW, TEXAS
 Down Hide Puller: 1125
 Head Hold Down: 1126
 Intestine Trimming & Splitting Machine: 1129
 Core Sampling Machine: 1131
 Knuckle Puller: K6D-A
 Carcass Splitting Platform: 1134
 Hock Cutter Automation Bracket: 1136
 Hock Shear: 1142
 Tripe Wringer: 1152
 Paddle Bone Puller: 1154
 Front Leg Joint Shear: 1151

INAUEN MASHINEN A.G.
HERISAU, SWITZERLAND
 Vacuum Packaging Machines: Series VC999 01DK/01DKN, 03DK/03DKN, 04DK/04DKN, 07DK, 07DKB,

07DK/DKN, 06E, 09, VC 999/07 P/PH, VC 999/06 P/PN, PH; VC 999/09 P/P-H,D,DD,KN,KNN
 Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D
 Bag Loading System: VC 999
 Bag Dispenser: Series VC-999
 Vacuum Packaging Machine: 09

INDEPENDENT PRODUCTS CO., INC.
MONTRÉAL, QUÉBEC, CANADA
 Natural Casing Brake: 1BL
 I.P.I Water Horn

INDUSTRIAL COMBUSTION SERVICES, INC.
PEACHTREE CITY, GEORGIA
 Incline Conveyor: I.C.

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
 Fat Measuring Tool: H-2622-R1
 Ham Circumference & Carcass Length Measuring Tool: H-2622-R2
 Ham Gauge Tool: G-2789-1

INDUSTRIAL DYNAMICS, INCORPORATED
LOGANVILLE, GEORGIA
 Nylon Dyna-Glyde Line Wheel

INDUSTRIAL HARDFACING, INC.
LAMONI, IOWA
 S/S Prebreaker: IHIPBR-24SSE

INDUSTRIAL INNOVATIONS, INC.
RENFREW, PENNSYLVANIA
 Liver Dewatering System (Incline Conveyor, Dewatering Shaker, and Lazy Susan): APS-3

INDUSTRIAL KNITTING INC.
MONTRÉAL, QUÉBEC, CANADA
 Fully Automatic Netting Machine: 44 Air Operated Meat Stuffing Machine: 1616

INDUSTRIAL MACHINE SERVICES
PLAINVIEW, TX
 Down Hide Puller: 1125
 Head Hold Down: 1126
 Intestine Trimming & Splitting Machine: 1129
 Core Sampling Machine: 1131
 Knuckle Puller: K6D-A
 Carcass Splitting Platform: 1134
 Hock Cutter Automation Bracket: 1136

INDUSTRIAL MAINTENANCE AND MACHINING
N. MIAMI, OKLAHOMA
 Deboner: Sterling 1-RDA, 1-TTA, 1-TCA

INDUSTRIAL MARKETING INTERNATIONAL
SOUTH ORANGE, NEW JERSEY
 Closing Machine: YR:SV

INDUSTRIAL METAL PRODUCTS CO. INC.
SAN BRUNO, CALIFORNIA
 Vibrating Conveyor: 711

INDUSTRIAL PARK MACHINE & TOOL CO., INC.
SOUTH CHICAGO, ILLINOIS
 Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.

NIXA, MISSOURI	Shuttle Conveyor: 618, 624, 836, 848, SC..., SC..., SC...S	Flat Top Belt (Food Contact): 800-FT
Automatic Turkey Basting Unit: 5T	Cryotransfer Freezer Tunnel: XB..., C (Carbon Dioxide), CK (Liquid Nitrogen)	Flighted Series (Food Contact): 800-FT/FLT w/1", 2", 3", 6" flights
INDU-TRONICS	Automatic Patty Collator-Shingler: IPS-SGO2	Perforated Flat Top Belt: 800-PFT
GAINESVILLE, GEORGIA	Conveyor: 2-30, C.T.	Side Guard (Food Contact): Series 800
Automatic Poultry Sizing Scale: SMS-SSL836, 200BB "Silverline", Silverline System "XL", XL-6R	CO2 Freezer: C.....-1	Side Guard (Food Contact): 2", 3", 4", and ."
INJECT STAR OF THE AMERICAS, INC.		Hold Down Roller Assembly: GMIS-26
BROOKFIELD, CONNECTICUT		Plastic Belt (Food Contact) -
Vacuum Meat Tumblers: "Injectstar" MC..		Open Hinge: 200-OH
"Inject Star" Pickle Injector: BI-13, BI-13B, BI-18, BI-25/71, BI-38, BI-135, BI-102		Flat Top: 300-FT
"Inject Star" Meat Tumbler: HS-3/1, HS-5/1, HS-3/.., HS-5/..		1" Pitch Flush Grid: 100-FG
Tipping Lift: EL-3		1" Pitch Flush Grid w/Flights: 100-FG/FLT
Meat Tumbler: "Inject Star" 190, "Inject Star" HS-2/.., "Inject Star" HS-6/.., "Inject Star" HSL-750		1" Pitch Flush Grid w/Sideguards: 100-FG/SG
Meat Bone Separator: "Inject Star" P-60-S, "Inject Star P-100-S		1" Pitch Flush Grid w/Flights and Sideguards: 100-FG/FLT/SG
Vacuum Tumbler: "Inject Star" HS-7		w/Raised Rib: 900-RR
Injector Star Vacuum Massage Unit: VMS...		w/Flush Grid: 900-FG
Vacuum Tumbler: "Inject Star" 2600		Flighted Modules: 900-FG/FLT, 900-FG/WF
Multi Needle Injector: "Inject Star" BI-100, "Inject Star" BI-50/50, "Inject Star" BI-152, "Inject Star" BI-38/76-152		Open Area: 500-OA
Smokehouse: 800		1" Pitch Raised Rib: 100-RR
Pickle Injectors: "Inject Star" BI-.., BI-..., BI-..../.., BI-....C, SBI-25		Heavy Duty Open Hinge: 400-OH
Lab Vacuum Tumblers: "Inject Star" MC-..../.., GLMC-..../..		Heavy Duty Open Hinge w/Flights: 400-OH/FLT
Vacuum Tumblers: "Inject Star" HS-.., HS-.., HSL-..		Heavy Duty Open Hinge w/Sideguards: 400-OH/SG
Discharge Lifts: "Inject Star" EL-.		Heavy Duty Open Hinge w/Flights and Sideguards: 400-OH/FLT/SG
Magnum Vacuum Tumblers: "Inject Star" Magnum-..., Magnum-...., Magnum-....		Belt (Food Contact): 2000
Meat Bone Separators: "Inject Star" P-..., P-..-S, P-...-S		
IN-LINE PACKAGING, INC.		
FORT MYERS, FLORIDA		
Preformed Tray Vacuum Packaging Machine: Gorvac-... (Series 10, 20, 40, 60, 80, 120, & 160)		
INNOVATIVE DESIGN SYSTEMS, INC.		
CRESTWOOD, ILLINOIS		
Wire Belt Transfer Conveyor: IDS 11..		
Plastic Belt Incline Conveyor: IDS 12..		
Combo-Dumper: CD-1191		
CO2 Freezer Auger: IDS-1000		
INTEDGE INDUSTRIES, INC.		
ROSELAND, NEW JERSEY		
Food Processor: FM...T, CM....T		
INTEGRAL PROCESS SYSTEMS, INC.		
PARK FOREST, ILLINOIS		
Cryotransfer Freezer: 18-11, 24-11, 36-11, C....		
Nitrogen Freezer: ..2, ..3, ..4		
Cheese Applicator: C-24, C-36		
Sauce Applicator: S-24, S-38		
INTRALOX, INC.		
NEW ORLEANS, LOUISIANA		
Belt (Food Contact) Plastic Open Hinge: KDL0900		
Belt (Food Contact): Flat Top Intralox CD-1		
Belt (Food Contact) 1" Pitch Flush Grid: 10800, 10800 FLT		
Belt Open Area: 30000		
Plastic Belts (Food Contact): Plastic Open Hinge W/Side Guards: 10900SG		
Plastic Open Hinge w/Streamlined Flights: 10900 FLT		
Plastic Open Hinge W/Streamlined Flights and Side Guards: 10900 FLT/SG		
Flat Top Belt: CD-1-HD		
Belt (Food Contact) 1" Pitch Raised Rib: 10880		
ISHIDA INTERWEIGH, INC.		
HAYWARD, CALIFORNIA		
Digital Checkweighing Scale: MG-3000		
Digital Platform Scale: MT-..,, MT-..., MT-..S		
ISHIDA SCALE MANUFACTURING CO.		
SAKYO-KU, KYOTO, JAPAN		
Digital Platform Scales: MT-..W, MT-..W, MT-..SW		
Digital Checkweighing Scale: MG-2500		
S/S Platform Scale: 7120, 7060		
Computerized Weighing Scale: CCW-...-RLC-WP-T, CCW-...-RLC-WP-S, CCW-S-2-...,, LCW-11..WP, CCW-4-...-..,, CCW-4-...-..,, CCW-4-...-..,, CCW-Z-2-...-..,, CCW-Z-2-...-..,,		
ISHIDA U. S. A., INC.		
LINCOLN PARK, NEW JERSEY		
Scale: Nova		
Wrapper, Weigher, and Labeler (Product is in trays): Wrap-Mini MK II		

ISLAND EQUIPMENT COMPANY

HIALEAH, FLORIDA
Bone Conveyor

ITC BREDDO DIVISION
KANSAS CITY, KANSAS

"Likifier" Mixer. LOR...,
LOR..., LOR..., LOS...,
LOS..., LOS..., LORW...,
LORW..., LORW..., LOSW...,
LOSW..., LOSW....

ITT ENGINEERED VALVES

LANCASTER, PENNSYLVANIA

Diaphragm Valve: Series 4940-802-R2
Sanitary Type Diaphragm Valve:
...-4920-...., ...-4120-....,
...-4930-...., ...-4130-....,
...-4940-...., ...-4140-....,
...-4770-...., ...-4170-....,
...-4790-...., ...-4190-....

ITT FLUID TECHNOLOGY CORPORATION

COSTA MESA, CALIFORNIA

Tube, Barrel Pump - Sanitary
(Discharge hose must be USDA
accepted.): 16510-0-0

ITT JABSCO

HERTFORDSHIRE, ENGLAND

Sanitary Positive Displacement Pump:
25000, 25050, 25100, 25150, 25200,
25250, 25300, 25350

LEN E. IVARSON INC.

MILWAUKEE, WISCONSIN

"Schroder" Kombinator MKB
04/1781400 w/pump KL05, UKB
04/1781400 w/pump KL05
Margarine Packaging Machine "Bock"
FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345
Heat Exchanger System: "Prefector"

- J -

J & B SAUSAGE COMPANY, INC.

WAELDER, TEXAS
S/S Meat Tumbler: VT-1000

J AND R MANUFACTURING

MESQUITE, TEXAS
"Oyler" Smoke Pit: SS-1, SS-2

JABSCO PRODUCTS A UNIT OF ITT CORP.

COSTA MESA, CALIFORNIA

Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170
Sanitary Positive Displacement
Pumps: 25500, 25550, 25600,
25650, 25750, 25800, 25850
Sanitary Centrifugal Pumps: 701,
702, 703

JACCARD CORPORATION

ORCHARD PARK, NEW YORK

Steak Cutter (Portion-Matic): 1070,
1070-A
Slicer (Instant-Matic): CKS
Tenderizer (Tender-Matic): CA-100,

E-80, E-90, CA-101, CA-102, H, J,
E-93

Skinning Machines: GG-35G, GG-50G,
GG-45

Vacuum Packaging Machine: VC999...
"Super Jumbo"

Dicers: TA-84, TA-84S, TA-108S,
Treif Junior

Dicers: TA-108/3 and TA-108/4

Dicer/Slicers: Piccolo II, DerBy,
Sprint, Unimat 108, Unimat 108/2,
CuBemat 120, CuBemat 144

Injector Pokomat: P30/450, P8/270,
P20/310, P10/300, P14/300

Skinning Machines: GG-35P,
GG-35PB, GG-50A

Meat Slicer: TK-640, TK-920,
TG-180, TG220

Automatic Pickle Injector: PI-...
PI-7, PI-9, PI-13, PI-16, PI-25,
PI-40, PI-80

De-Rinding Machine: N-520

Pork Chop Cutter: "Candia"

Skinning Machine: EX45CP EX35CP,
45PS

Slicing Machine: TG-200, FG-250,
TAF-400, AUT, TAU FT-250

w/conveyor

Vacu-Matic Machine (Komet):

Vacu-Boy-Fix, Vacu-Boy-K2, S-150,
S-200, S-250, SD-220, SD-250,
S-5000, S-..., SD-...

Cutlet Flattening Machine: "Hord II"

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"
1-1614-B, 1-2214-B, 1-3414-B
Dual Rotor Crusher: "Full Nelson"
4836

LUTETIA JAEGAR, INC.

TAMPA, FLORIDA

Vacuum Tumbler: 4
S/S Vacuum Tumbler: 3
S/S Vacuum Tumbler: 5, 6
S/S Meat Loader: 2
Injector Tenderizer: 3
Tenderizer: 2T

JAMAR CORPORATION

ELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,
JD-200, JD-300, JT-400

JAMES RIVER CORP.

KALAMAZOO, MICHIGAN

Packaging Machine: "Minnie-Mite" IPC
Bacon Cartoner: TUK-MK-2

HARRY P. JANES

STOCKTON, CALIFORNIA

Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT

Vent Cutter: VC **All Species**
(Surfaces of machine contacting
carcasses must be sanitized
between each use with 180 F.)

water or solution of 20 ppm
residual chlorine at point of
use.)

Dehider w/Rear End Exhaust: JC-1

Hydraulic Hock Cutter & Dehorner:
25C, 26K

Hydraulic Dehorner: 50-D

Hydraulic Cutter:

Hock/Dehorner/Loin Dropper: 30CL

Hydraulic Beef and Hog Head
Dropper: 3HD

Dehider: Starcraft

Air Scribe Saw: 600F, 600G

Air MultiPurpose Saw: 700F, 700G

Air Scribe & Loin Saw: 800F, 800G

Air Saw: 900F, 1000F

Hog Neck Breaker: 3300 HNB

Pneumatic Hock Cutter: 400 HC

Hock Cutter: HC-400, HC-500

Electric Bone Saw: 4001, 4002

Brisket Saw: 5 DM, MG-1

Electric Dehider: DH-1, DH-2, DH-3,
DH-4

Hydraulic Carcass Splitting Saw:

"Hydra-Splitter", OTT.

Loin Dropper: 25CL

Lung and Kidney Remover: LKE-1

Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities
must be provided. This will
include a hot water hose with an
adequate supply of 180 F.
water.): H080, S760

Sig Flaying Knife (Not acceptable
for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure
Bird Washer with Chlorinator:
TC-100, C-100

Carcass Band Saw w/Water Flush and
Anti Drip Device: "Buster" III,
IV, V (The water flush device does
not preclude a suitable
sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass
Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,
424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe & Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,
HBS-3

Pneumatic Poultry Neck or Leg
Cutter: CPE

Pneumatic Turkey Neck or Leg
Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III, JC-2

Hock Cutter: 500HC

Hog Brisket Saw: HBS-3

Sheep Brisket Shear: 423-3

Hog Splittin Saw (w/water flush and
anti-drip device. This water
flush does not preclude a suitable

sterilizing system.): SK-1	Poultry Killer: (Kil-Kleen) 60-AK	Hydra Sieve Assembly: HS
Hydraulic Dehorner: 80G	Packing Machine (J-Pack): JPL	Giblet Water Separator: SGWS
Saw Sterilizing Box: ST-1	Packaging Machine "Packette 20":	Automatic Bird Unloader: RAKO
(Operation, cleaning, sanitation, and maintenance schedule will be furnished with each saw.)	AS...	Automatic Poultry Sizing System: "Chickway" CESS
Beef Carcass Splitting Saw: M-59	Giblet Pack Machine: J-100 AFP	Outside Bird Washer: OBWD
Beef Hock Restrainer: BHR-1	Giblet Pumping System: Chicken GPS	Combination Bird Washer: CAWD
Hydraulically Operated Hock Cutter: 423-2	Deboning Turkey Shackle: TDS	"Low Vac" Cavity Vacuum Unit: VCU
Pneumatic Scissor: "Airsnip"	Shackle Release: AKO-B	Inside/Outside Final Bird Washer: IOBW
Automatic Foot Shear: AFS-1142	Bird Selector (Electronic): SS	Belt Picker: BF...
Hog Hitch Cutter: ABC-1	Turk-E-Tie Unit: TT	Automatic Opening Cut Machine: OC
DONALD S. JARVIS, INC.	Giblet Chiller (Modular): PGCR	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)
EDGEMONT, PENNSYLVANIA	"YANAGIYA" Deboner: Y-300	Poultry Scalder (Low Profile) LPS...
Scalder: H71-375	"YANAGIYA" Strainer: Y-1000	Bird Unloader: 90 AKO
"HollyReynolds" Chill Vat: 160	Chicken Scalder (2-Pass): CDFPF	Positive Control Poultry Chiller PCC
JASEC, INC.	Chicken Scalder (3-Pass): PFCS-3	Giblet Wrapping Machine: HSGW
ATTICA, INDIANA	Chicken Scalder (4-Pass): PFCS	Parts Sizing Shackle: PSS
Electric Carcass Stimulator: ..AC, ...AC, ..DC	Turkey Scalder (2-Pass): TDPPF	Poultry Picker: D.D.P.
JAYSON DESIGNS, U.S.A.	Turkey Scalder (3-Pass): TDCS-3	Thigh and Drum Deboner: D&H CD...
ANAHEIM, CALIFORNIA	Turkey Scalder (4-Pass): TDCS	Poultry Sizing System: SJSS
Jayson Pie Machine: M/C Slimline	Turkey Giblet System: TGP-Modified	Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS
J. D. EQUIPMENT COMPANY	Cut-Up Bin: DBC-A	Automatic Venting Machine: AVU...
DALLAS, TEXAS	Poultry Chiller: PC-48, PC-60	Breast Splitter: LSBS 52-II
Cooker: CD-1, CD-2	Poultry Chiller Rotary Discharge	Automatic Killing Machine (Poultry): ASK III
Dip Tank: BT-1	Elevator: RDE	Multi-Cut Automatic Cut-Up Machine: MC-60
JENSEN ASSOCIATES INC.	Conveyor Belt Splice: BC	Viscera Pak Remover: VPR
RIVER VALE, NEW JERSEY	Scrubber Type Picker: PS	Inspection Work Platform: SJIWP
Chicken Dolly	Cut-Up Shackle: 11-CUSS	Inside/Outside Final Bird Washer: IOBW-16
Cutting Board: Thermo-Plastic	Turkey Evisc. Shackle: CT-ESS, TESS	Breast Deboning Machine: TBW 250
JESCORP	Evisc. Shackle (Straight Shank): 2 EV-SS	Automatic Opening Machine (Surfaces
BARRINGTON, ILLINOIS	Rigid Eviscerating Shackle: REV	contacting carcasses must be
Belt Vac Jar Closer: 2014-4	Turkey Dressing Shackle: TD-SS	sanitized between each use with
JET SPRAY	Shackle: BDNR-312-SS, CDNR-312-SS	180 degree F water or solution of
WALTHAM, MASSACHUSETTS	Featherator Picker: TF-CL-4,	20 ppm residual chlorine at point
Refrigerated Dispenser: TJ3	TF-TI-4, TF-CL-8, TF-TI-8	of use.): OCIII
JETNET CORPORATION	Preflight Picker: PNP-CI, PNP-TI	Inspection Platform: 421-000
CARNEGIE, PENNSYLVANIA	Hooley Giblet Wrapper: JHGW	Automatic Cropping Machine: SJC
Applicator (Jettyer Netting):	Lung Extractor: ALEP	End Loading Conversion for PCC
Hand CHL, Hand CHM, Hand CXHL,	Head Cutter (Single & Double): AHC	'Chiller
Pneumatic FF-1001-Type-CAL,	Automatic Head Cutter: AHC II...	Neck Breaker: "Linco" SJNB
Pneumatic FF-1001-Type-CXAL	Packaged Giblet Elevator: GE	Two Stage Hydra Fall Scalder: 2-SHFS
Net Loading Cartridge: S/S	Automatic Eviscerator (Manual	Automatic Eviscerator (Manual
Net Loader: "NetMatic" F-4000,	positioning of viscera necessary	positioning of viscera for
F-5000	for inspection. Surfaces of	inspection necessary. Surfaces of
J-HAWK PLASTICS	machine contacting carcasses must	machine contacting carcass must be
LEAWOOD, KANSAS	be sanitized between each use	sanitized between each use with
Cutting Board: Kimo Plastic	with 180 F. water or solution of	180 degree F. water or solution of
JOHNSON BROTHERS MANUFACTURING, LTD.	20 ppm residual chlorine at point	20 ppm residual chlorine at point
WINNIPEG, MANITOBA, CANADA	of use.): AE, AE-II, AE-III	of use.): SJAE-L
Cattle Head Skinning Stanchion:	In-Line Giblet Chilling System:	Automatic Lung Remover (Surfaces of
JPH-2	ILGPS	machine contacting surfaces must
Hide Puller: JP2-C	Piston Giblet Pump: CPGP	be sanitized between each use with
C. JOHNSON CHEESE EQUIPMENT, INC.	Hydro Spray Scalder: HSS	180 deg. F. water or solution of
PLAINFIELD, WISCONSIN	Automatic On Line Stunner: AOLS	20 ppm residual chlorine at point
Horizontal Cheese Block Cutter:	Negative Air Offal System: NAOS	of use.): VCU-L
CJ-....	Combination Giblet Chiller:	Fat Remover: SJFR
JOHNSON FOOD EQUIPMENT, INC. (FORMERLY SIMON-JOHNSON, INC.)	PNC-...., PNCR-....	Thigh Popper: SJTP-L
KANSAS CITY, KANSAS	Giblet Water Separator: GWS	Tail Cutter: ATC-L
	Product Conveyors: SBC	Vacuum Cropper: JFEVC
	Straddle and Wing Picker: CP	Tail Picker: JFETP
	Automatic Venting Machine:	Open Cut Machine: JFEOCVI
	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU...	Disc/Down Stroke Picker: JFED/DS
	Demand Hand Wash Valve (Hand Activated): GJHW	
	Open Hand Wash Valve: GJOH	
	Water Rail Installation: WRI	
	Water Drain Hopper Assembly: WDH	
	Pickup Funnel: PF	
	Slide Valve Assembly: SV	

Neckbreaker/Trimmer: JFENB/T	<u>K & L ASSOCIATES, INCORPORATED</u> WALLINGFORD, CONNECTICUT Slicers: "TREIF PUMA" 660, 660F, 660LX, 1070, 1070F, 1070LX	Deboner: 318-2B (To Be Used in conjunction with Bone Press: 312-1.)
Neckskin Slitter: JFENS	<u>K-TRON, INC.</u> SCOTTSDALE, ARIZONA S/S Platform Scale: B3W	Packaging Machine, Chub: 38-2
Automatic Inside/Outside Bird Washer: IOBW-L	<u>KAISER ALUMINUM & CHEMICAL COMPANY</u> CHICAGO, ILLINOIS Foil Crimper: HCT-802, HCT-801, HCT-803	Meat Sample Compactor: 316-S1 "Anyl-Ray" X-Ray Fat Analyzer: M-201, 316-3
Regular Belt Conveyor: RBC-100-...	Foil Container Closing Press: ACM400	Mechanical Deboning Machine: 318-2A, 318-2., 318-2., 318-3., 318-3., 318-23., 318-23..
Foot Cutter: FC-1	"Air-O-Matic" Pie Press: A-800	Anyl-Ray Fat Analyzer: 316-4A
Shaker Table: ST-100, ST-300	<u>KAMCO, INC.</u> ALLENTON, WISCONSIN Ice Transfer Bin: 440113, 440213, 440216, 440223, 440226, 450236	Pump Feeder: 318-P
Carcass Crusher: CCT	<u>KAMFLEX CORPORATION</u> CAROL STREAM, ILLINOIS Conveyor: 700-..., 700A-..., 702-..., 703-..., 704-..., 705-..., 715-... 810-..., 811	Portable Fat Analyzer (Par): 322-1
GSI Profiler: GS-4100	S/S Conveyor: 732-..., 733-..., 734-... Boning Conveyor: 771	Tortilla Folder: 323-1
Quartering Machine: A-700	Walking Beam Conveyor: 781	Continuous Anyl-Ray Fat Analyzer: M-401-..
Slitter Conveyor: A40207	S/S Wire Belt Conveyor: 731-...	Chub Packaging Machine: 44
Stripper: A40206	Lazy Susan Turntable: 901-...	<u>KASCO CORPORATION</u>
Saw: KF100	S/S Multi-Level, Packoff Turntable/Conveyor System: 905-...	ST. LOUIS, MISSOURI Platter: P-....-HDW
Front Half Cutter: FHC-1	Metal Detector Conveyor: 791-...	<u>KASON CORPORATION</u>
Distenderizer: RK-100	Metal Detector: 510-..., 520-... Metal Detector Conveyor: 516-....,	LINDON, NEW JERSEY Vibroscreen: K-30-1-SS, K-....-SS
Broiler Skinning Machine: JFEBS	Vertical Belt Conveyor: 751-...	<u>KATCHALL INDUSTRIES INTERNATIONAL,</u> INC. CINCINNATI, OHIO Cutting Boards: Polyslice Kolor Cut Red, Green, Blue, Yellow, White
JONES & HUNT INC.	J. KARLBURG ASSOCIATES	HENRY B. KATZ ASSOCIATES
ORWIGSBURG, PENNSYLVANIA Storage Tank: Plastic	WYCOMBE, PENNSYLVANIA Stand and Mounting Bracket: 100 Link Conveyor: 110 Stuffing Table: 120	SHORT HILLS, NEW JERSEY Automatic Gilet Wrapping Machine: K-Wrapper
JONES SUPERIOR MACHINE COMPANY	KANAFLEX	KAY-RAY/SENSALL, INC.
WAUKEGAN, ILLINOIS Band Saw (Packers): 19-A, 53-A, 54-A	COMPTON, CALIFORNIA Clear Hose: Series 200SFG, 210HFG Hose: 290 FG	MOUNT PROSPECT, ILLINOIS Nuclear Weigh Scale: 6000X w/S.S. A-Frame #7019-..
Ribbon Blender: SRB-...	KARRES GMBH AND COMPANY KG.	KEATING OF CHICAGO
Traveling Table Band Saw: 200S	STUTTGART, WEST GERMANY S/S Smokehouse: U2800/1, U2800/2, U2800/3, U2800/4, 1600	CHICAGO, ILLINOIS Deep Fat Fryer w/S/S Cabinet: TS-14,-18,-20,-24 "Wimco" Oven w/S/S Interior & Exterior: 27-2 DOXSS
Stationary Table Band Saw: 190S	THE KARTRIDG PAK CO.	KEEBLER MFG. COMPANY
Ham Tumbler: HT...	DAVENPORT, IOWA Packaging Machine (Chub): 40, 41, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43, 44-3 KP Vacuum Bagger: 306-2, 306-3 Vacuum Deaerator: 201-1 Weiner Stripper: 302-2, 302-3 Kartridg Pak Deboner: 312-1 Meat Chiller: 312-1-C Meat Stuffing Pump: 313-1, 313-2 Compensating Cylinder: KS Deboner: 318-1, 318-2, 318-3 Continuous Anyl-Ray Fat Analyzer M-401	CHICAGO, ILLINOIS Mixe: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.) Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.) Shoulder Knife: 458 S/S Vat: 341
JOY MFG. COMPANY	OSHKOSH, WISCONSIN Conveyor: OM-307-716	KEENLINE CONVEYOR SYSTEMS
WILMINGTON, MASSACHUSETTS Greer Battering Machine: FBA Greer Breading Machine: FBR	KEK, INC.	BRISTOL, PENNSYLVANIA Mill, Betagrid: BG34-SS (Dry Product Use Only)
JULIAN ENGINEERING COMPANY	KELLEY-PERRY, INCORPORATED	HOUSTON, TEXAS Conveyors: I.C.S. 12-18, I.C.S. 12-14 Vibratory Hopper: F.T.O.S.
CHICAGO, ILLINOIS "CLASS" Water Spray Cabinet: 1020		
"CLASS" T-Bar Product Conveyor: 1060		
"CLASS" Automatic Loader: 1080		
"CLASS" Belt Unloader Conveyor: 1070		
"CLASS" Brine Deluge Cabinet: 10340		
"CLASS" Coagulant Deluge Cabinet: 1050		
"CLASS" Cook Cabinet: 1010		
Brine Chill Cabinet: VBC-100		
JUPITER OF G. VERITA COMPANY		
SUFFERN, NEW YORK Pneumatic Dehider: HD-7		
JUSTIN ENTERPRISES, INC.		
FAIRFIELD, OHIO Fibre Glass Tank, Acceptable for brine & water storage.		
JUSTIN FIBERGLASS INC.		
GEORGETOWN, DELAWARE Fiberglass Storage Tank: 142 (Acceptable for storing water or brine.)		
JVR INDUSTRIES		
BUFFALO, NEW YORK Vacuum Packaging Machine: CV-3CS, CV-8CS		

Incline Conveyors: ICS-.... (12"-14") and (12"-18") Weighing System: 28-4536	Dehider: Turbo II Hock Cutter: KM HC-III Carcass Band Saw: "Bandmaster" IV (Adequate sanitizing facilities must be provided. This will include 180 deg. F. water.) Roto Neck Cleaner: RNC-1 Beef Head Dropper: HC-V Hog Head Dropper: KM HC-IV Hydraulic Beef Brisket Saw: HBB-1 Auto Leg Cutter: ALC-1	Feed Shaker: "ISO-FLO" 413875, 413876 Incline Intralox Belt Conveyor: 413873 Batch Weigh Hopper Assy & Related Parts: 90-12768 Dewatering Shaker, Bed & Drain Pan: 90-12768 Distribution Shaker, Bed & Gate: 90-12766 Transfer Shaker & Bed: 90-12760 Distribution Shaker & Bed: 90-12764, 90-12754 Distribution Shaker, Bed & Gate: 90-12752, 90-12762 Feed Shaker: ISO-FLO 414321, 415159 Scale Feed Shaker: ISO-FLO 414274
KEMA NOBEL FOOD SYSTEM KLIPPAN, SWEDEN Boning System: "Been-A-Matic" 001	KEMETIC CORPORATION CHARLOTTE, NORTH CAROLINA Smokehouse Trucks: 300, 500, 1000 Cooker/Smokehouse: 100, 300, 500, 700, 1000, 100-SS, 100-XL	KENTUCKY COLONEL BARBECUE LEXINGTON, KENTUCKY Oven: A
KENFIELD CORPORATION MINNEAPOLIS, MINNESOTA Vacuum Sealers: C-14D, C-14DN, C14E, C14EN	KERCO COMPANY, INC. ST. LOUIS, MISSOURI Bacon Conveyor: 200, 300	KIBLER MANUFACTURING WESTMINSTER, MARYLAND Ribbon Blender: 09351
KENT COMPANY CHICAGO, ILLINOIS Freezer: Liquid	KERRES GMBH & COMPANY KG WEST GERMANY Smokehouses: KBS700EL, CS700EL, CSI...EL, 1...EL, U2.../., US2.../.	KILIA FLEISCHEREIMASCHINEN KIEL, WEST GERMANY "Kilia" Rapid Cutter: 2000S
KENTCO NORTH MIAMI, FLORIDA Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K... Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K... Poultry Killing Machine: Rajah	KERR SA. SWITZERLAND Belts (Food Contact): F5, F10, F20, F22, F30, P6, P10, W20, W30 Belts (Packaged Product): R10, R18, R20, S10, L10D, L20D	KINETIC EQUIPMENT COMPANY, INC. FORT WORTH, TEXAS Cryojet Modules: CJ-2 Conveyors: BCE-...., BCH-.... Conveyors W/Cutting Board: CEH-CB-.... Lazy Susan: LS... Conveyor: OC-.... Boning Table: BC-.... Stationary Boning Table: SSSBT Trimming Table: SSTM Double Station Boning Table: SSDSBT Head Work and Trim Table: SSHWTT Ham Pump Table: SSHPT Head Flush Cabinet: SSHFC Pluck and Gullet Trim Table: SSSPGTT, SSDPGTT Revolving Head Flush Cabinet: SSRHFS Tripe Washer: SSUTW Patty Packing Table: SSPPT Stuffing Table: SSST Head Inspection Stand: SSHIS "S/S Screw Conveyor: SSSC-.. Meat Pump: SSMP Tamale Machine: SSTM Receiving Table: GRT-.... Conveyors, PRCC-.... High Lift Dumper: HL-D.. Vertical Lift Dumper: VL.. Pivot Dumper: DP-V-C.. Mixer/Blender: SCB-.... Vacuum Tumbler: KECIVT-.... Surge Hopper: SH.... Conveyors: EC.... Tables: RT1-..., RT2-.... Injector: FGM...- Vacuum Blender: BB(V)-.... Blender: BB-.... Screw Conveyor: SC-..., FC-.... Meat Sampling Drill: 1005
KENTMASTER MFG. COMPANY LOS ANGELES, CALIFORNIA Hog Splitting Saw: KM-110, KM-130, KM-160 Beef Splitting Saw: KM-75, KM-151, KM-203, 200 Beef Brisket Saw: KM-153, KM-500 Hog Brisket Saw: AHB, EHB Dehorning Saw: KM-650, AD Breaking Saw: 600, Colt Ham/Shoulder Marking Saw: 149, AM Combination Ham & Shoulder & Scribe Saw: AC "Pace-Setter" Brisket Saw: 500 Primal Cut Saw: APC, 77, "Superspeed" Carcass Band Saw: Bandmaster, "Bandmaster" III (Adequate sanitizing facilities must be provided. This will include 180 F. water.) Beef Leg Cutt-Off Saw, AL Dehorner: Hydro-Clipper II, Hydro-Clipper I Carcass Band Saw: BANDMASTER II (Adequate sanitizing facilities must be provided. This will include 180 degrees F. water.) Saws: SC-... Hydro-Clipper Leg Shear: HL-1	KEY EQUIPMENT COMPANY MILTON-FREEWATER, OREGON Scalper: 17A64 Air Cleaner: 2B68 Dewatering Shaker: 1411	KEY LABORATORIES, INC. LARGO, FLORIDA Polypave Drum Mixer: PT600FG Poly Tub Mixer: SS550FG Polymaid Mixer: SS-350-FG
	KEYSTONE VALVE HOUSTON, TEXAS 4" Butterfly Valve: 99-S w/pipe spreader Butterfly Valve: 999	KEYSTONE WIRE MATTING CO. ROCHESTER, PENNSYLVANIA S/S Flat Wire Conveyor Belting (Food Contact): Key Turn T1, T2; True 1/2"X1/2" Slotted
	KEY TECHNOLOGY, INC. MILTON-FREEWATER, OREGON Deicer Shaker: 403131 ISO-FLO Dewatering Shaker: 403916, 403917 Feed Shaker: 405430, 405470 Vari-Feeder: 405440, 414937-X Shaker Assembly: 407443 "Iso-Flo" Breader Feed Shaker: "Iso-Flo" 407432, 407432-. Cluster Breaker: 4072-- Varifeeder: 4087-- (For processing vegetable products only.) Alignment Shaker: "ISO-FLO" Alignment Shaker: "ISO-FLO" 409802, 413870 Dewatering Shaker: "ISO-FLO" 410151	KING ENGINEERING CORPORATION ANN ARBOR, MICHIGAN Sanitary Pressure & Level Sensing System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN

Meat Ball Patty Former: S-102
 Meat Ball Former: CF-15, CF-17,
 S-101
 Slicer: V-900, V-3000

KIS EQUIPMENT COMPANY, INC.

DURHAM, NORTH CAROLINA

Metal Detector Rejection Conveyor:
 MDC-U1
 Metal Detection Conveyor: MDC-U2
 Conveyor: PC----

KLAUS INDUSTRIESMT. PLEASANT, TEXAS
 Oil Sac Sutter: IKLR MACHINERY, INC.BATH, NEW YORK
 Fresh Meat Container: "Tender
 Tainer" 001/83KLIKLOK CORPORATION

ATLANTA, GEORGIA

"Captain C" Packaging Machine:
 HS-.....
 "Captain D" Packaging Machine:
 HS-.....
 "Captain G" Packaging Machine:
 HS-.....
 "Captain H" Packaging Machine:
 HS-.....
 "Captain S" Packaging Machine:
 HS-1.....
 "Captain K" Packaging Machine
 Horizontal End Load
 Cartoning Machine: Magnum HMS
 Tri-Seal Carton Closer: PF-...
 Product Weighing/Dispensing Machine:
 "Enterprise"
 Carton Closing Machine: TRISTAR-...

KLOCKNER-BARTELT, INC.

SARASOTA, FLORIDA

Filter: DT-NP
 Intermittent Motion Packaging
 Machine: "Bartelt" IM
 Packaging Machine: IMV-...S,
 IMR9-14SS
 Form, Fill, Seal Packaging Machine:
 "Bartelt" Eterna DA-....S
 Vacuum Packaging Machine: N2500

KM ASSOCIATESROSSVILLE, IN
 Screw Conveyor: SC-.....A, AP-302
 Column Dumper: L-1K-M CRYOGENICS, INC.HOUSTON, TEXAS
 Liquid Nitrogen Freezer: CFF-....KNUD SIMONSEN INDUSTRIESREXDALE, ONTARIO, CANADA
 Hog Head Brush: 1B/2, 2B/L, GP-1B/2,
 GP-2B/L
 Mixing Vat: 1800-E, GP-1800-E
 S/S Curing Vat: 523629, GP-523629
 Continuous Smokehouse:
 KSI-C-...., TP-KSI-C-.....
 Cutter: "LASKA" MK-.....S,
 GP-MK-....-S
 Screw Conveyors: D4444, D4445,

GP-D4444, GP-D4445

Liquid Smoke Applicator:
 KSI-7500-1, TP-KSI-7500-1
 Brine Chill Unit: KSI-7500-5,
 BC-1R-..., BC-2R-...,
 TP-KSI-7500-5, TP-BC-1R-...,
 TP-BC-2R-...

Unloading Table: KSI-7500-7,
 TP-KSI-7500-7

Tempering Duct: KSIC-7500-2,
 TP-KSIC-7500-2

Pre-Chill Cabinet: KSIC-7500-4,
 TP-KSIC-7500-4

Dry Sausage Oven: DSO-G-...
 DSO-S-..., TP-DSO-G-...,
 TP-DSO-S-...

Conveyor: D-4902, GP-D-4902

Ham Boning System--consisting of
 the following: Conveyor: A1-1248;
 Conveyor: A1-1305, Ham Fat Trim
 Table: A1-1312, Whole Ham
 Conveyor: A1-1244, Ham Feeding
 Conveyor: A1-1288, Vat Dumper:
 A1-1255, Combo Dumper: D-5559,
 Main Boning Conveyor: AO-454,

Ham Boning System consisting of the
 following -

Conveyor: GP-A1-1248

Conveyor: GP-A1-1305

Ham Fat Trim Table: GP-A1-1312

Whole Ham Conveyor: GP-A1-1244

Ham Feeding Conveyor: GP-A1-1288

Vat Dumper: GP-A1-1255

Combo Dumper: GP-D-5559

Main Boning Table: GP-AO-454

Smokehouses: BPO-.RG..., BPO-.RS...,
 TP-BPO-.RG, TP-BPO-.RS

Hog Neck Washer: KSI/SKF, GP-KSI/SKF

S/S Pickle Injector: H-102, PI-H-102

Electronic Fat Measuring Device:

"FAT O METER" FOM

Brine Chill Test Unit: BC-1R,

TP-BC-1R

S/S Tables: A4-635, A4-636,

GP-A4-635, GP-A4-636

Carcass Vacuum System: KSI, GP-KSI

Buggy Dumper: D-5000, GP-D-5000

Automatic Pickle Injector:

FGM-..., PI-FGM-...

Bologna and Screen Cage: 35000,

TP-35000

Turkey Breast and Square Mold Cages:

36000, TP-36000

Twistomatic Linking Machine: 35/254,
 GP-35/254

Water Cook & Brine Chill System

Consisting of-

Water Cooker: KSI-WSC-....,
 KSI-WSC-...., TP-KSI-WSC-....,

TP-KSI-WSC-....

Brine Chiller: KSI-BC-....,

KSI-BC-...., TP-KSI-BC-....,

TP-KSI-BC-....

Vertical Hog Scalding System:

KSI-VSS-...., GP-KSI-VSS-....

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA

Cryogenic Immersion Freezer:
 CIF-3..

CO2 Freezing Tunnel: COFT-12-...-3,

COFT-20-..3

Post Cooling Tunnel: PCT-12-...-3,

PCT-20-..

Nitrogen Spray Freezing Tunnel:
 NSFT-12-...-3, NSFT-20-...-3,
 NSFT-12-..., NSFT-20-...

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS

Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI

(Self-Feeding) Grinder: K-56

Cutting Table

Viscera Table

K-Frame Tables: (Galvanized Frame):
 01-14-..., 0-120-..

K-Frame Tables (S/S Frame):
 01-27-99, 01-28-..

Packaging Machine "Multivac": AG-6,
 AG-8, AG-80, AG-800, A-300,
 A-400, AB-100, M-8-., M-8.D,
 M-72, R-7..., R-5..., R-80

Gate Conveyor: 26 24 20

"InjectOMat" Pickle Injector:
 12351, 12350, 12352, 12354, 12375

Product Packing Table: 01-17-31

Boning & Trimming Table:
 (Galvanized Frame): 01-14-...,
 01-20-..

Ham Pumping Table: (Galvanized
 Frame): 01-14-58

Ham Pumping Table (S/S Frame):
 01-28-45

Sausage Stuffing Table: (Galvanized
 Frame): 01-14-., 01-20-..

Sausage Stuffing Table (S/S Frame):
 01-28-..

Boning Table W/Back Splash:
 01-17-..

Utility & Wrap Table: (Galvanized
 Frame): 01-14-., 0120..

Utility & Wrap Table (S/S Frame):
 01-28-..

Trimming Table: (Galvanized Frame):
 01-14-., 01-20-..

Trimming Table (S/S Frame):
 01-28-..

Sausage Bucket: 01-12-..

Scale Conveyor: 26 26 00

Belt Conveyor: 26 26 65

Horizontal Product Conveyor: 26 27
 75

Overhead Bone Conveyor: 26 27 70

S/S Meat Truck: 01-17-03

Meat Truck (Hot Dipped Galvanized):
 01-14-..

Sealing Machine (Multivac): AG-4,
 B-6, BG-6, R-67, R-70

Fat Control (Digital): Honeywell

Alpina Cutter: KA-175, KA-275,
 KA-440, KA-660

Portable Cook Tank: SP-18424

Worm Screw Conveyor: 28 26 30

Honeywell DFC Console: 29 04 00

Durasan Cutting Boards: 01-14-..,
 01-17-..

Koch Dicers: 28 30 00, 28 60 00

Treif Dicers: 21 01 44, 21 01 08

Portable Inclined Belt Conveyors:
 26 28 50, 26 29 00

Triple Track Broiler: 22 30 00

Inclined Belt Conveyor: 26 29 50

Head Flushing Cabinet: 10 00 74, 10
 00 75, 10 00 76, 10 00 77, 10 00

78, 10 00 79

Smokehouse Trucks & Cages: 2928, 2929, 2925, 24537, 24538	Steam Cabinet: 311141	Mixer: MK....
Dropped Meat Wash Stand: 011136	Smokehouse: KL.....	Conveyor: EC...., EC....
Umbrella Tripe Washer: 10 03 57, 10 03 58	Stuffer: "KS" P6....	Transport Conveyor: TG..../..., TG..../....
Pluck & Gullet Tables: 10 01 27, 10 01 28, 10 01 29	Automatic Chopper Mixer	Shuttle Conveyor: SCB..../..., SCB..../....
Viscera Separating Table: 10 06 89	Emulsifier: SELO-KS FD-9	Deep Fat Fryer: BR..../..., BR..../..., BR..../..., BRS..../..., BRS..../..., BRS..../....
Beef Paunch Working Table: 10 03 76	Vacuum Tumbler: 478100	Conveyor: KTIG 5000/600
Hog Head Holder: 10 01 01	Pickle Injector: "Injectomat" KR....	Prebuster/Breather Machine: PRM 400
Paunch Truck: 10 00 72, 10 00 69	Chub Cutter: KLC	MEG, PRM....MEG
Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88	Emulsifier: KS.....	Hot Air Oven: HLT....
Fat Receiver & Washer: 10 06 99	"Koch" S/S Cutter: KS-200	Meat Ball Rolling Machine: UM-600/900
Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36, 100975, 100976	Frey Electro-Hydraulic Stuffer: Frey..	Tempura Dipper: TD....
Head Inspection & Work Truck: 10 07 00, 10 07 01	"Multivac" Sealing Machine: AG-500, AG-900	Griller Machine: GR...., GR....
Tripe Scalder: 10 03 59, 10 03 60, 10 03 62	White Tub: 01-07-07	Column Loader: L..., L...-3US
Head Working and Trimming Table: 10 02 93	Blue Tub: 01-46-34	Tempura Dipping Machine: TD....
Offal Truck: 10 01 05	S/S Dump Buggy: 01-45-28, 01-45-29	Steam Cooker Tunnel: ST..../....
Loin Rack Truck: 0120..., 0114..., 0119..	Packaging Machine: "Multivac" A-200"	KOPPENS MACHINEFABRIEK B.V.
Nesting Smokehouse Truck: 32921	White Tub: 01-07	BAKEL, HOLLAND
Cattle Head Loops: 10 00 91, 10 00 93	Blue Tub: 01-46-34	Automatic Batter & Breading Machine: EPR...
Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99	Gray Tub: 01-06-62	Croquette Machine: CR-400
Revolving Tripe Ring: 10 03 68	Automatic Pickle Injector: PI., PI..; "Guenther" PI..., PI....	Deep Fat Fryer: BR-S
Hog Viscera Inspection Table: 10 00 96, 10 00 99	Stuffer: "Koch-Fatosa" KF-50, KF-100, KF-150, KF-30	Patty Machine: VM...
Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180 F. water.)	S/S Smokehouse: "Grand Prize" 32 02 70, 32 02 71, 32 02 72, 32 02 73	Pre-Dusting/Flour Machine: PRM-900
Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57	Vacuum Chamber Packaging Machine: B860	Shuttle Conveyor: SCB-900/600, SCB-1200/900
S/S Curing Tanks: 01-12..., 01-16...	Continuous Vacuum Stuffer: KVF... S/S Continuous Vacuum Stuffer: "Koch Konti" 24300	KOSSUTH FABRICATORS, INC.
Hide Puller: 10 02 80, 7035	Casing Applier: KVF	ALGONA, IOWA
Koch Control Plus Weight Control: 21 40 00	Manual String Linker: LS-74/EP	Conveyor: KF-200, KF-500...
"Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA505	Automatic String Linker: LS/86/EPA	Belt Conveyor: KF-400
Revolving Head Wash Cabinet: 10 02 88	Hide Puller: "Pullmaster" PM-100, PM-200	Deli Sausage Divertor: KF-600
Primal Cut Wrapping & Bagging Station: 21 01 01	Hide Puller: "Vealpuller" VP-100, VP-200	Deli Sausage Conveyor : KF-700, KF-800
Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70	Hide Puller: Roll-O-Matic 100605	Troughing Conveyor: KF-D-900...
S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25	Head Scalper: H3S	GUNTER KRUSE PACKAGING, INC.
"Multivac" Sealing Machines: AGW, AGV, AG-5, B-7	Pork Chitterling Machine: "MECAL" BDX..., BDX..	OWNERS GROVE, ILLINOIS
S/S Cook Vats: 01-20-..	Beef Casing Cleaning Machine: ECAL" BY-38	"Swissvac" Vacuum & Sealing Machine: Superjumbo 900.
Vacuum Ham Tumbler: 24000	S/S Vacuum Tumbler: KVT....	Sealing Machine: 500, 550
S/S Boning Table: 26 28 00	Vacuum Packaging Machine: "KOCH" K-2, "KOCH" X-10, "KOCH" X-..., "KOCH" S..., "KOCH" SD... "Ultravac" 2..., FIP 50X70 W3, RM 571, RM 572A, RM 575	Vac-Pak Machines: Transmatic 600, 610, Tandem 650
"Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45	Smokehouses: "Deluxe Grand Prize II" 32 01 42, 32 01 43, 32 01 44, 32 01 45, 32 02 70, 32 02 71, 32 02 72, 32 02 73	Sealing Machine: DUO-410
"Palmia" Grinders: KP-250, KP-300, KP-400	Lids for V-edge Buggies	Vacuum & Sealing Machine Swissvac: Major Vertical 560
Ham Pump: 011227	KOL-FLO CORPORATION	Vacuum Packaging Machine: "Krusvac" GK-2
"KochFarpa" Stuffer: KF-50, KF-100, KF-150, KF-30	BAYONNE, NEW JERSEY	K-TRON CORPORATION
"Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125	Liquid Cooler: DWC-10	PITMAN, NEW JERSEY
Low Voltage Electric Carcass Stimulator: 150LV	KONTRO COMPANY INC.	Weigh-Belt Feeder: W300-S
Vacuum Tumbler: 478000	ORANGE, MASSACHUSETTS	Sanitary Weight Belt Feeder System: W600S
	Paddle Pump: PAC 60/S, PAS 60/S	KUHL CORPORATION
	Sine Pump: SPS....	FLEMINGTON, NEW JERSEY
	KOPPENS INDUSTRIES, INC.	S/S Washer: BPSW-600
	STONE MOUNTAIN, GEORGIA	S/S Dryer: H1-PB-1000
	Conveyor: EC	Scalder: SS 36 SSF
	Transport Conveyor: TG	Overhead Conveyance Washer: EHPCW1200 OHC
	Shuttle Conveyor: SCB.00-..00, SCB..00-..00	KUHLMAN, INC.
		MENOMONEE FALLS, WISCONSIN
		Cheese Cuber-Grater: 2-10
		Cheese Depositor: 26-..
		Meat Applicator 25-28

Sauce Applicator: 24-36

KURIYAMA CANADA, INC.

BRANTFORD, ONTARIO, CANADA

PVC Hoses: KURITEC Series K010,
K3130, K3150, K7130, K7160

KUSTOM METAL FABRICATORS

PEARL, MISSISSIPPI

Conveyor: KB....

T. W. KUTTER, INC.

AVON, MASSACHUSETTS

Kramer-Grebe "Cut-Mix" Cutter:
w/S/S Bowl: CM..., VSM...

Autovac Packaging Machine: Quick
Automatic, Quick Duo, Junior I,
Variant III, Variant IV, Variant
V, Variant ST

"Pylon" Truck Dumper: 119 (to be
used with trucks equipped with
antidrip devices)

Angle Grinders: 197, 198

S/S Carts: CV-400, CV-600

"Tiromat" Vacuum Packaging Machine:
CS....

S/S Smokehouse: "Fessman" T-3000,
T-6000, BK

S/S Smokehouse Truck: CV-ST

"Fessman" Continuous Frank Unit:
T-4000

Fill Clip Machine: FCA-S

"Poly Clip" Packaging Machines:
SfC....

Poly Clip Machines: DCA, DCA-U,
DCD, DCH, FCA, SCA, SCD, SCH

Linker & Stuffer: VA, VF-325

Continuous Stuffer: VF-350

Continuous Vacuum Stuffer: VF-20,
VF-16, VF-12

Metal Detector: SMD, PMB

"Tiromat" Vacuum Packaging
Machine: CSV4A30L (Gas
Injection)

Automatic Ham Filler: TWC-H3...
Hydra-BI...

Elevator: "Omega" 750

Vacuum Tumbler: PRT....

Crushing Mill: "Molistic" 750

Piston Stuffer: FA-30, F-30S

Smokehouse: T-7000

Transfer Clip Automat: TCA

Continuous Vacuum Filler: VF-10

Portioning and Linking Machine:
PA-30-4, PAL-51, PAL-52

Vacuum Chamber Machine: "Compact"

Meat Cutting System: Kramer & Grebe
CCA.....

Automatic Vacuum Packing Machine:
"Quick" 2000

Tenderizer: 360

Rotary Filler: 25, 27

Continuous Vacuum Stuffer: VF-24

Cut-Mix Cutter (w/SS bowl):

"Kramer-Grebe" SM..., VSM...

Vacuum Stuffer: VF....

Stuffer: VF-80

Oven: T-4500

Tiromat Packaging Machine:

CS 3000/..., 3000/...

Angle Grinder: "Kramer and Grebe"
223

Poly Clip Machine: DFC

Vacuum Chamber Machine: "Linevac" -3

Grinder: "Kramer & Grebe" TYP WW....

Automatic Injector: WS..., WS-.../...,

WS-.../...

Clipping Machine: DCD-H, "Niedecker"

DCD-N, DCD-A

Tenderizing Head: TH-1

Automatic Hanger: AHV-1000

Microwave System (If used on uncured
pasturized product, the user must
comply with F.S.I.S. Policy Memo

110. If used to produce sterile

shelf stable product, user must
comply with Fed. Reg.

318(381)305f.): "OMAC" MPU-US600

Scorer: SC/VBS...

Check-Weigh System: 86-0

Vacuum Packaging Machine: Contel

Tiropac #1000, 2000

Compact Smokehouse: Fessman T-1800,
T-1900, T.....

KVP SYSTEMS INC.

RANCHO CORDOVA, CALIFORNIA

Belts (Food Contact) Plastic Flat

Top: 21...U, 22...U

Gizzard Conveyor Belt: 11000S-U

Belts (Food Contact): Plastic
615..., 620...

Plastic Chain W/Fused Top: 410...,
415..., 420..., 425...

Belts, Plastic, Food Contact Chain
w/Fused Tops: 410..., 415..., 420...,
425...

Plastic Belt: "Flow Top" 615...,
620...

Fluid-Flo Plastic Belt (For
Package Product Only): 62000,
FF-WR, 62000 FF-WOR

Plastic Belts (For direct product
contact): 62000, Series STB,
62000 FFM, 61500 Series STB

Plastic Belting (For packaged
product only): "Roller Top" 42000
RT Series

KYBURZ OF CALIFORNIA

WHITTIER, CALIFORNIA

Vacuum Tumbler:

Pickle Injector: "REW-POK" N-14

Meat Slicer: TK-...-2, TPS-...

TK-600-F, TK-660-LX, TK-1070-F,
TK-1070-LX, TPS-660-LXB,
TPS-1070-LXB

Meat Slicer: Treif Puma 660F, 660LX,
660LX-B, 1070F, 1070LX, 1070LX-B,
Divider: Treif

- L -

L&A ENGINEERING & EQUIPMENT, INC.

TURLOCK, CALIFORNIA

S/S Broth Evaporator System:

L&A....

L&L WELDING

MEDLEY, FLORIDA

Steam Cooker: LLW-100

L&W SHEET METAL

FORT SMITH, ARKANSAS

Table: TAB-001

LABELLETTE COMPANY

FOREST PARK, ILLINOIS

Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION

KENOSHA, WISCONSIN

Air Operated Valves: Series 161,

162, 171, 262, 361, 371

Pump (Sanitary): PR, PRE, PRED

Tri-Flo Centrifugal Pump: C-Series,
SP-Series

Pressure Gauges: 54C28-X, 54C30-X

Magnetic Traps: A55, A55 MP

Bi-Metallic Dial Thermometer:
54-B52-X

Flo-Verter: 64-L72

Tri-Blender: F....MD-B..S

In-line Filter: FM.... with
filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.

LUBBOCK, TEXAS

semi-Automatic Taco Fryer: DSTM 480

LAKOS SEPARATORS

FRESNO, CALIFORNIA

Separator: AXL-.... S/SC,
LAX-...(2/9)-S/SC

LANCE INDUSTRIES

ALLENTOWN, WISCONSIN

Tumbler: 600, LT15, LT60, LT30

LAND O' FROST, INC.

LANSING, ILLINOIS

Meat Vacuum Bag Packager
"Pouch-Vac" 100

Filler: 101

CLAYTON H. LANDIS COMPANY, INC.

SOUDERTON, PENNSYLVANIA

Conveyor's: 02827 & 8197

Limited Reduction Ham Boning

System Consisting of: Conveyor:
C-1, C-2, C-3, C-4, C-5, C-6,
C-7, C-8, C-9, C-10, C-11, C-12,
C-13, C-14, C-15, MB-1

Holding Table: T-1

Packing Table: T-2

Trimming Bench: TB-1

Dual S/S Incline Screw Conveyor:
34507

Combo Dumper: DMP-3000

W. A. LANE INCORPORATED

SAN BERNARDINO, CALIFORNIA

Pouch Filler: L-24

LANGE LIFT COMPANY

PEWAKEE, WISCONSIN

Tipster: 12440

H. J. LANGEN & SONS LTD.

Mississauga, ONTARIO, CANADA

Carton Machine: B1

Vacuum Meat Press: H75/S, H-95/S,
H105/S, D-110

Ham Vacuum Curing and Massaging

Wagon: W-90

Tumble Cure: B-120

Tumble Cure w/Vat: W-80

Can Feeder: V-86

Can Filler: V-79

Vat Dumping Device: P-82

Can Filling Machines: VP99/90, VP99/120, V130/..., VP99/150	Band Saw: 1435S, 1640S Grinder: AU-66 Tenderizer: CST Vacuum Packaging Machine: VP-16, VP-20, VP-32	Paunch Table: PWT-A Heat Tank: RFH Tallow Tank: FTT Tripe Hopper: ETRH Rotary Meat Slasher: RMSL Trimming Hopper: THSU-.. Steam Jacketed Kettle: ERC
Ham Press H95/SV Vacuum Tumbler/Injector R120..NI Vacuum Ham Tumbler: V2M, MAS80 Deboning Machine: HU-40, U-30 (All deboned product must be inspected for bone and cartilage fragments by the establishment.)	JOHANN LASKA U. SOHNE VIENNA, AUSTRIA "Laska" Cutters (w/S/S Frozen Meat Cutter GFS620, K45S, K60S, K100S, K130S, K200S, K500S, K330S Mixer: "LASKA" ME-....	THE LAZAR COMPANY CHICAGO, ILLINOIS Vacuum Packaging Machine: HA, "Sipromac" 650, 600, 550, 450, 350 Membrane Skinner: "Grasselli" EX45CP Grasselli Skinner: NX-450
Centrifugal Beef Food Cleaner: 76P, 777P, 87P Hoof Remover: DESER Frozen Meat Cutter: B-17 S. S. Frozen Meat Chopper: B17 Vacuum Stuffer: LW-80 Bag Inserter: B239 Vacuum Filler: V171MC	LATEM METAL DENVER, COLORADO Head Inspection Rack: LMHL S/S Head Wash Cabinet: LMSC Galv. Head Wash Cabinet: LMGS S/S Wall Mounted Head Flush Cabinet: LMWHS Galv. Wall Mounted Head Flush Cabinet: LMWHG S/S Meat Pan Table: LMPT Cutting Top Table: LMCT Conveyor w/Cutting Boards: LMBT-15, LMDBC Smokehouse: LSM-....	LAZCO INTERNATIONAL FOOD MACHINERY COMPANY, CHICAGO, ILLINOIS Ham Skinner: "Grasselli" 50A Automatic Skinner: "Grasselli" N520 Cato Mixer: AP-80, AP-150 Silent Cutter: CT-75
LANIER MACHINE COMPANY GAINESVILLE, GEORGIA Poultry Killer: 1000 Line Devider: 3000	HERMANN LAUE SPICE COMPANY, INC. SCARBOROUGH, ONTARIO, CANADA Pickle Injector: Guenther PI-..., PI-..., PIF-..., PIF-..., PIS-..., PIS-...	L. B. PRODUCTS CO., INC. OTTUMWA, IOWA Tank: LB275 Cut-Up Shackle: 1008-WS S/S Sausage Tub: 3030 S/S Vegetable Tank: 360 S/S Meatainer: 1433 S/S Combination Eviscerating Shackle: 1454, 1254
LAPARMETIERE PARIS, FRANCE Tripe Washer & Cleaner: 57, 67, 68, 88, 570P, 670P, 680P, 880P Tripe Defatter & Refiner: 555R, 666R, 68R, 570RD, 670RD, 680RD, 880RD Washer Elevator: 475 Refiner Elevator: 375 Inspection Table: 1000 Centrifugal Beef Foot Cleaner: 76P, 777P, 87P Hoof Remover: DESER Grease and Slime Remover: "La Parmentiere" 12C, 25C, 45C, 60C, 100C Beef Feet Dehairing Machines: "La Paramentiere" ...P	H. D. LAUGHLIN & SONS FT. WORTH, TEXAS Conveyorized Boning Table & OH Bone Conveyor: SBT-...., OCB-.... Inclined Screw Conveyor: SCP-T, SCPFL Stuffing Table: SSST Utility Table: STUT Boning Table: STBT, DSBT, DBT-2000, GBT-A Inclined Screw Conveyor: SCP-L Ham Pumping Table: HPT Paunch Truck: SSPT, CSPT Smokehouse Truck, Galvanized: SI Hog Gambrelling Table: HGT Head Inspection Stand w/S/S Head Loops: HIS-.. S/S Head Flush Cabinets: FHSC-.. Galvanized Head Flush Cabinets: HFC-.. Viscera Inspection Table w/S/S Pans: VIT-. (Sanitized with 180 F. water.) Head Inspection Truck: HIT-.. Offal Hanging Truck: LHT-.. Offal Freezer Truck: OFT-.. Flight Top Boning Table: FBT-.. Conveyor: SKBC-...., HPC-...., SSBC-...., FBTC-.... Lazy Susan: LZSN, LZSN-A60 Head Workup Table: HWTT-S Liver Hanging Truck: LHTP Conveyor Table w/S/S Top: CPTG Truck: OCT-18 Tripe Inspection Ring: TR-11 Tripe Umbrella: UMTW Packing Table: SMPT-...., SMPTA-.... Meat Wash Sink: MWS-A	LCH CONSTRUCTION EQUIPMENT SALES COMPANY, INC., HATFIELD, PENNSYLVANIA Carcass Lugging Buggies: 440
LASAR MFG. COMPANY LOS ANGELES, CALIFORNIA Frozen Meat Flaker: AU-MF, CMF-G, CMF-S Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66, AA-1100, AA-1600, FMBG-1100, FMBG-1100S Mixer: 150F, 250HF, 500HF, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning) Mixer-Grinder: 150/42, 250/52 Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F "Butcher Boy" Mixer: 500F Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66 Frozen Meat Cutter: GSF-620 Mixer-Grinder: 100/42, 100/52, 200/42, 200/52 Vacuum Packaging Machine: VA-5, VA-2 Vacuum Packaging Machine: "Butcher Boy" VA-1 Vacuum Packaging Machine: VA-2 Dual Mixer: 150-DM, 250-DM Grinder: AF42, AF52, AF56	LDI INDUSTRIES, INC. MYERSTOWN, PENNSYLVANIA Stainless Steel Ice Handling Systems: 180-...., 280-...., 380-..... Ice Auger Conveyors: ISC-.., VSC-.., HSC-..	
		LEA-FI-INTERNATIONAL INC. TEANECK, NEW JERSEY Filling Machine (Rheon): 204-A, 205-A
		G. E. LEBLANC INC. SAINT ANSELME, QUEBEC, CANADA Butt Puller: LB-BP Conveyor: LB-1...., LB-P.... Cutting Table Conveyor: LB-CTC.... Foot Saw: LB-FS Shoulder Blade Cutter: LB-SB Main Cutting Table: LB-MCT.... Inclined Loins and Belly Saw: LB-ILBS Belly Rollers Chutes: LB-RC Loins Pullers: LB-LP Belly Tables with Crushed Rollers: LB-BTCR Sterilizers: LB-S Jaws Slasher: LB-JS Guide Light: LB-GL
		LE BEAU PRODUCTS BARABOO, WISCONSIN Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500

LEDER, INC.

CARMICHAEL, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1
0+02 PU, E60/1 0+05 PVC, E60/1
05+05 PU, E90/2 0+05 PVC, E120/2
05+20 PVC, E120/205+10 PVC, E120/2
0+02 PU, E120/2 0+05 PVC,
E120/205+05 PVC, E240/2 0+10
PVC, E240/2 00+10 PVC,
E360/305+10 PVC, E60/1 0+05G
White, E120/2 0+05G White Belt
Belt(Packaged Product Only):
Rapptex: E120/2 0+P1 PVC, E120/2
05+P3 PVC
M1 91 PT, M2 101 AS/PU, S2 5 PVC
E120/2 0+0 PU WH
Belt(Food Contact): E120/2 0+05 PVCB
White, E240/2 0+10 PVCF White,
E240/2 05+10 PVCF White, E60/1
00+02 PU White, E120/2 00+02 PU
White, E60/1 00+02 AS PU White,
E120/2 00+02 AS PU White, E360/3
05+10 PVCF White, E120/2 0+P1 PU
WHITE

LEE METAL PRODUCTS COMPANY DIVISION OF
LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle, w/Perforated
S/S Basket or Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (When Fitted With
Sanitary Quick Couplings): 70
Gal., 30 Gal.
Agitator, Single Motion: 5, 7, 8,
10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-....
Agitator: SR, DR, PR, SRS, DRS,
PRS
Single Shell Gas Fired Tank: PBT
Kettle/Agitator: 300-A3T

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA
Chub Cutter: LL-105

LEFIELD COMPANY

SAN FRANCISCO, CALIFORNIA
Tripe Scalder: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (sanitized
with 180 F. water.)
Belt Type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head Splitter:
1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065, 7-65-8
Rod Type Conveyor: 6561

Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S Top:
7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Screw Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1 (Sanitized
with 180 F. water.)
Viscera Separating Table: 2075-1
Boning Table: 1096-2
Product Dump and Drain Tank: 5024
Meat Wash Table: 7540
Beef Foot Basket for Kill Floor
Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding
Conveyor: 6046-1
S/S Cooking Basket: 2050-2
Quarter Landing Table: 7520-19
Pneumatic Hoof Holder: 2060-6
Sheep Head Work-up Table: 1020-21
"Roll-A-Hide" Hide Puller: 1062A
(Probe must be sanitized between
each carcass.)
Hide Puller "Ultimate 8": 1061-1
Hide Puller: MITAB, "MARK" II
Round Bar Slide Bed Belt Conveyor:
6564
Beef Viscera Work-up Table
s/Manure Dump and Paunch
Flushing Hopper: 2075
Bin & Screw Conveyor: 6550-4
Foot Scalding Tank: 2060-10
Roller Bed Conveyor: 6562
S/S Rotating Table: 1096
Electric Stimulator: 4051
S/S Automatic Electric Stimulator
4055-.
Cattle Head Truck: 7065-8
Electric Carcass Stimulator:
4051-LV
Hide Puller "Frisco-Stripper":
1063
Hold Back Device: 1061-5
Hoof Puller: 2060-IE
Belt Conveyors: 6560-1, 6560-2
Moving Top Boning Table: 1096-2
Carcass Wash Cabinet: 1093-1
Cattle Hide Puller: 1063-9
Hide Puller: 1061-4

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA
S/S Kettle: TFN-..., TEC-...,
LGB-..., LEC-..., HEC-...,
TWE-..., LP-..., LS-...,
LSP-..., LT-..., TWP-...,
TWT-..., TWU-...
S/S Kettle with Scraper/Agitator:
TWMV
Electric Fry Pan: ES-..., TS-...,
LGAR
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK
S/S Shelf Truck: AST-172
S/S Sausage Stick Hanging Truck:
SHT-172
S/S Curing Truck: LT-172

S/S Tilt Type Sausage Meat Truck:
SAT-172
S/S Tilt Type Box Truck: TT-172
S/S Dump Bucket: DB-172
S/S Casing Flushing Table: CFT-172
S/S Stuffing Table: ST-172
S/S Boning Table: TTB-172
S/S Cutting And Trimming Table:
CT-172
S/S Cook Baskets: CTB-172
S/S Folding Smokehouse Cage:
FC-172S
Galv. Folding Smokehouse Cage:
FC-172G
S/S 4 Station Smokehouse Cage:
NC-172G
S/S Smokehouse Cage: C-172S
Galv. Smokehouse Cage: C-172G
S/S Smokehouse Tray: OT-172
S/S Ham Press: HP-172
Meat Tumbler: GL 77-466
Dumper: GL 77-467
Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,
600-DA, 600 DA-HT, 600 DA-HTS,
00 DA-70, 100 DA

LES CONTENANTS XACTICS LTE'E

JOLIETTE, QUEBEC, CANADA
Insulate Poly Combo Bin: 07-....

LETSCH CORPORATION

SPRINGFIELD, MISSOURI
Tank: (Two Compartment) Atmospheric
Cooking Vat
S/S Tank (Portable): 400 Gals.
Conveyor: Single Belt, Three Belt
Inclined Hopper Auger Conveyor:
HA-50361, HA-50365
Tank Dumper: HTD-2
Dry Ingredient Hopper: 40014
Meat Tenderizer: MT-900
S/S Dry Ingredient Mixer: 60100
Round Tank Dumper: RTD-1
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI
Chiller Paddle Discharge: CPD-105
S/S Turkey Dressing Shackle:
TDNR-375

LEWIS MACHINE COMPANY

DEMAREST, GEORGIA
Breast Splitter: LSBS-52
Hydraulic Hock Cutter: LH-84
Inline Neck Skinner: TW-84
Bird Unloader: LBU-85
Neckskin/Gut Cutter: LNC/GC-86
Pickle Shackle: LP-304
Husky Eviscerating Shackle: LHE-304
Standard Eviscerating Shackle:
LES-304
Foot Unloader: FU-100
Turkey Neck Trimmer: LNT-88
Electric Hockcutter: LE-90
Poultry Paw Cutter: LPC-300

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000
 Spiral Freezers, 800 Series:
 -.....R..R, -.....L..L,
 -.....R..L, -.....L..R

LEWIS AND SONS, INC.
CUMMING, GEORGIA

Breast Slitter: LSB-52
 Leg Puller: LLP-80
 Poultry Head Cutter: HE

LEWISYSTEM, MENASHA CORP.
WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,
 TBN-30, BCN-10, BCN-20, BCN-30
 Batch Container Covers: CBCN-18,
 CBCN-19
 Tote Box: "PolyLewton" SN2012-6,
 SN2012-6, SN2414-8, SN2414-8,
 SN2013-12, SN2013-12, SN2117-12,
 SN2117-12, SN2618-10, SN2618-10,
 SN3022-6, SN3022-6, SN2818-10,
 SN2818-10, SN2420-13, SN2420-13,
 SN3024-15, SN3024-15, SN2515-9
 Tote Box: "Plexton" SN1610-5,
 SN1812-6, SN2214-8, SN2217-6,
 SN2713-7, SN2217-10, SN2716-11,
 SN3023-8, SN2419-14, SN3919-14,
 SN3424-19, SN2214-5, SN2010-7,
 SN1812-8, SN2010-9, SN2713-7
 Hopper Box: "Plexton" SH1811-7,
 SH2411-8, SH2416-8
 Tote Basket(packaged product
 only): AFIQ, AF2Q
 AIRFLOW I, II
 Container: "Bulk Handler"
 BC-4840-42

Transport Tray: BTT1520, BTT1551
 Container Covers: "PolyLewton"
 CSN2012-1, CSN2012-1, CSN2414-1
 CSN2414-1, CSN2013-1, CSN2013-1,
 CSN2117-1, CSN2117-1, CSN2618-1,
 CSN2618-1, CSN2420-1,
 CSN2420-1, "Plexton" CSN1610-1,
 CSN1812-1, CSN2214-1, CSN2010-1,
 CSN2013-1, CSN2217-1, CSN2716-1,
 CSN2419-1, CSN3919-1,

Container/Covers: NO Series,
 NO2115-9, CNO2115-1, NO2416-11,
 CNO2416-, NO2416-5

Containers (for packaged product
 only): NO Series, NO2115-9,
 NO2115-9, NO2115-9, NOS2116-12,

Containers (for packaged product
 only): "VersaTrays" AF2915-5,
 AF3016-4, AF3016-3, VAF-2915-5,
 VAF-3016-4, VAF-3016-4,
 VAF-3016-3, VAF-3016-4

Chill Tray (for packaged product
 only): BTT1080, BTT1085, CT1080,
 CT1085

Drive Shelf (for packaged product
 only): SO2726-1

Mobile Storage Bin: MSB55, MSB67

Egg Case: EC200

Air Tight Tray: ATT1711-6

Containers: NO1411-4PF, NO1812-8PF,
 NO2416-8Q, NO2416-9Q

Container Cover: CNO2416-1

Trays: TR1812-1, TR2319-1

Transport Trays (for packaged
 product only): BTT....

Containers/Covers (for packaged
 product): SO2415-7, SO2415-7,

SO2125-7, SO1215-7, SO2415-14,
 SO2415-14, SO2415-9, SO2415-9,
 SO1215-9, SO1215-9, SO2415-5,
 SO2415-5, CSO1215-1, CSO1215-1,
 CSO2415-1, CSO2415-1
 Containers (for packaged product):
 "Flipak" FP-....

LEWIS WELDING & MACHINE COMPANY
FLOWERY BRANCH, GEORGIA
 Gilet Pump: 001

LIFTEC SYSTEMS, INC.
HOLLEY, NEW YORK

Dumper: HD-100

LIGHT SOURCES, INC.

WEST HAVEN, CONNECTICUT

Germicidal Lamps (Non-Ozone
 Producing): G10T51/2, G36T6L,
 782L10, 782L20, 782L30
 Note: These lamps must be used in
 accordance with Part 7, Paragraph
 7.16(b) of the Meat and Poultry
 Inspection Manual.

LIGHT-TECH MACHINERY CO.

DOVER, DELAWARE

90 degree Transfer Conveyor:
 TC-....
 Diverger Automation: DA-....

LINCOLN MANUFACTURING CO., INC.

FORT WAYNE, INDIANA

Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY

TRIGE, DENMARK

Killing Machine: LA-12-050
 Gizzard Processing Machine:
 LA-13-390
 Chicken Calder: CLA-12-110
 Turkey Calder: TLA-12-110
 Automatic Head Remover: LA-13-130
 Poultry Picking Machine: LA-12-270
 Chicken Neck Splitter: CLA-13-330
 Turkey Neck Splitter: TLA-13-330
 Belt Grading System w/Belt Washer:
 1770620

S/S Belt Conveyor: "Linco" DB800
 PVC Belt Conveyor: PVC8-85

S/S Lamella Conveyor: "Linco" 1600

S/S Spiral Chiller: "Linco" S-G 2400

S/S Drying Drum: "Linco" 1000

Automatic Lung Remover: LA 13-485

Wrap Gilet Packer: LA 13-450

Automatic Inside/Outside Final Bird
 Washer: LA 13-495

Automatic Eviscerator (Viscera must
 be manually positioned for
 inspection. Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180 deg. F. water or 20 ppm
 residual chlorine at point of
 use.): Linco 13-210

Automatic Opening Machine (Surfaces
 of machine contacting carcasses
 must be sanitized between each use
 with 180 deg. F. water or 20 ppm
 residual chlorine at point of
 use.): LA 13-200

Automatic Cropping Machine (Surfaces
 of machine contacting carcasses

must be sanitized between each use
 with 180 deg. F. water or 20 ppm
 residual chlorine at point of
 use.): Linco 14-000

Automatic Neck Breaker (Surfaces of
 machine contacting carcasses must
 be sanitized between each use with
 180 deg. F. water or 20 ppm
 residual chlorine at point of
 use.): Linco 15-000

LINK JUGGERNAUT AMERICAN CORP.

TAMPA, FLORIDA

Vacuum Tumber: 1100

LINKER MACHINES INC.

CLIFTON, NEW JERSEY

Ty-Casing Sizer: 550

Ty-Peeler: 500, 670, 760, 760-C,
 PS760L

Ty-Link Separator: LS-700, LS-850

Ty-Tilt Top Truck Attachment: 400

Ty-Linker: 122ACL, 123ACL, 140ACL

Ty-MF Linker: 690

Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO

Liquid Filler: F, C1t, C2t, CM1B

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA

"Seal-O-Matic" Carton

Former/Filler: 060-S

Transfer Pump: Bock 900

Transfer Pump: AP25, HP25, HP50

Former Filler: 540

Fillers: 300, 400, 500, D40, D160,
 DT40, D80

Bock Filler: 600, 600B (without
 Agitator assembly)

Filler/Depositor: DT40T

LIQUID AIR CORPORATION

INDUSTRIAL GASES DIVISION

COUNTRYSIDE, ILLINOIS

Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.

CHICAGO, ILLINOIS

CO2 Snow Hood: CSH-1, CSH-2, CSH-3

"Cryo-Shield" CO2 Freezer: JE-U,
 JE-U1, JE-U1A, JE-U3A, JE-U4A,
 JE-U1B, JE-U1-10F36,

JE-U1A-FF/F, JE-U4

CO2 Snow Applicator: CSH-5...

"Posi-Shower" CO2 Showering System:
 H-..., M-..., L-..., IH-..., IM-...
 IL-..., SH-..., SM-..., SL-...

CO2 Freezer: JE-U1B

"Icelander" Cube Ice Machines:

LC-...., S/S LC-....

"Cubemaster" Cube Ice Machines:
 CD-...., S/S CD-...., LCC-....,

S/S LCC-....

"Holiday" Ice Machines: 50W,
 150AR3, 200AR3, 300AR3, 150AP2,
 150W1, 150W2, 500AR4, 750AR4,
 1000AR4, 2500W10, 3500W16

Auger Conveyor: JE-U2A

Cryo-Shield Spiral Freezer:

JE-U6-..S-....,

JE-U6-....

Cry-Flow CO2 Cooling Auger:

JE-U7-.....PA	Double Ribbon Blender: CD-....
Cryo-Shield Freezers: JE-C1D, JE-C2D	
CO2 Snow Hood/Applicator: CSH-1, CSH-2, CSH-3, CSH-5..	
"Posi-Shower" CO2 Snowing System: H-..., M-..., L-..., IH-..., IM-..., IL-..., SH-..., SM-..., SL..	
CO2 Tunnel Freezer: JE-U, JE-U1, JE-U1A, JE-U1B, JE-U1-10F36, JE-U1A-FF/F, JE-U3A	
CO2/LN2 Tunnel Freezer: Je-U4, JE-U4A	
CO2/LN2 Spiral Freezer: JE-U6-..S-...., JE-U6-.....	
CO2/LN2 Cabinet Freezer: JE-C1D, JE-C2D	
CO2/LN2 Cooling Auger: JE-U7-.....PA	
Auger Conveyor: JE-U2A	
CO2 Freezer: "Cryo-Shield" JE-U1A-2	
Fully Automatic Snow Applicator: CSH-10	
 LIQUID CARBONIC INDUSTRIES CORP.	
SMITHFIELD, OHIO	
Freezer: JE-U6M-.....	
Conveyor (S/S Frame): "Spiralveyor" SC-1-...	
Conveyor (Galvanized Frame): "Spiralveyor" SC-2-...	
Conveyor: SSB-....., SSC-....., SSB-1	
S/S Roller Conveyor: SSC-5	
Powered Roller Conveyor: SSC-6	
 LIQUID SOLIDS CONTROLS, INC.	
UPTON, MASSACHUSETTS	
Process Enline Refractometer: LSC-...-S	
 LIQUIPAK INTERNATIONAL	
ST. PAUL, MINNESOTA.	
Filler/Despositor: DT40T	
 LITCO PRODUCTS COMPANY	
GIRARD, OHIO	
Plastic Pallet: PDI-8372, AMP-1	
Freezer Spacer (Made with EMN-TR Natural Color): PDI-FS-1	
 LITTLE GIANT PUMP COMPANY	
OKLAHOMA CITY, OKLAHOMA	
Pump: Zytel-31	
 LITTLEFORD BROS., INC.	
FLORENCE, KENTUCKY	
Mixer: FM...S, FKM....S	
 LITTON INDUSTRIAL AUTOMATION	
ATCO, NEW JERSEY	
S/S Conveyor: "Platform"	
 LOAD KING MANUFACTURING CO.	
JACKSONVILLE, FLORIDA	
S/S Preparation Table: "Load King"	
S/S Grinder Table: GT-....	
S/S Deli Table: DT-....	
S/S Meat Cart: PC-....	
Lug Dollys (Packaged product only): DC-....	
S/S Cutting Table: CT-....	
S/S Boning Table: BT-....	
S/S Poultry Drain Box: PB-....	
 LOCK INTERNATIONAL, INC. (FORMERLY A. M. LOCK, INC.)	
TAMPA, FLORIDA	
Metal Detector Search Head: HDS	
Pipeline Metal Detector System: HDS	
Conveyor System: HDS	
 LOGAN FARMS	
HOUSTON, TEXAS	
Spiral Ham Slicer: A	
 LOK-RAK CORPORATION	
EAST HARTFORD, CONNECTICUT	
Storage Rack	
 LOMA INTERNATIONAL, INC.	
ELK GROVE VILLAGE, ILLINOIS	
Metal Detectors: "LOMA" 3S, 3F, 3S-P, "Euroscan" S, "Superscan" S	
Metal Detector (Pipeline): SCP2-MS, SCP2-PM	
Metal Detector Conveyor Assembly: CVN 2000	
Electrically Operated Diverter Valve: ARV50, ARV60, ARV80, ARV100	
SS Checkweigher/Clasifier System: 2500/3000	
Metal Detectors: (Packaged Product Only) "Loma" 3S/D, 3F/D, 3S-P/D, "Euroscan" S/D, "Superscan" S/D	
Metal Detector Conveyor Assembly: CVND2000	
S/S Checkweigher/Classifier System: 3500	
Metal Detector: "SuperScan Micro" S and "SuperScan Micro" SD (For packaged product only.)	
Conveyor (Metal Detector): CVN 2001	
Metal Detector (Pipeline): "SuperScan Micro", "SuperScan Micro SD", "SuperScan SD"	
Lean/Fat Analyzer: 100	
Belt (Food Contact): E10/MV1/V10	
Checkweigher: 6000DL	
 LOMBI RAVIOLI & FOOD MACHINES CORP.	
BERGENFIELD, NEW JERSEY	
Piston Type Ravioli Machine: RAP-6	
Tube Type Ravioli Machine: R-4-6TU	
Dough Mixer: SSM-50	
 LORAL-PAK CORPORATION	
Chicago, Illinois	
Cartoner: 81	
 LUCAS L. LORENS, INC.	
BROOKLYN, NEW YORK	
S/S Ham Molds Pear Shape E2W-E, E2WD-E, Old Fashioned 2A-E, Oval IB-E, BB3-E, IBL-E, 2BA-E, 3B-E, Rectangular Dis, DIRE, 1-OE, 02S-E, 02G-E, 02X-E, 2-OE, 6-OE, M-4 Round Top.	
 LOUITT FOODS, INC.	
EAST PROVIDENCE, RHODE ISLAND	
Hy-Velair Sealer: S-3C-DA	
 LOWE INDUSTRIES, INC.	
CRESTWOOD, ILLINOIS	
Flat Blade Paddle Mixers: CS-...., CSJ-....	
 W. W. LOWENSTEIN, INC.	
NEWARK, NEW JERSEY	
Grinder: Fleetwood TB-32	
Vegetable Cutter: Fleetwood Master 2412	
 LOWRANCE FOOD PRODUCTS	
DALLAS, TEXAS	
Cooker-Fryer: CF	
Refrigerated Batter Receptable: RBR	
Stick Holding Bar: SHB, 1200-...	
Stick Feeding Machine: SFM	
Chain Conveyor: CC	
Refrigerated Holding Tank: RHF-...	
Strickland Mixer: 448	
Automatic Corn Dog Line Consisting of: Cooker-Fryer, Refrigerator Batter Receptacle, Stick Feeding Machine, Chain Conveyor	
 LUCAS-CALIFORNIA	
HAYWARD, CALIFORNIA	
Freezing System: DF-4	
 THE LUCKS COMPANY	
KENT, WASHINGTON	
Rack Ovens: R-....-G (gas), R-....-E (electric)	
Reel Ovens: C-...1G (gas), C-...1E (electric)	
 LUMACO	
HACKENSACK, NEW JERSEY	
Valve: LV.11C, LV.10C, 11C, 10C	
 LUMACO	
TEANECK, NEW JERSEY	
Sanitary "Mini" Disc Valves: LUD7, LUD7-R, LUD7-MP, LUD7-RR, LUD7-MP-R, LUD7-R-MP	
"Betterfly" Valve: BET-MP, BET-RR	
 LUMAR ENTERPRISES, ENRG.	
MONTRAL, QUEBEC, CANADA	
"Ideal" Meat Tenderizer: MT-M2, MT-E100	
 LUMENITE ELECTRONIC COMPANY	
FRANKLIN PARK, ILLINOIS	
Liquid Level Control Sensors: FLT, FMT, FLTV, LPS, LCT	
Sanitary Probes: "Lumenite" DFT, DAFT, DPFT, DCFT, 2DFT, 2DAFT, 2DPFT, 3DFT, 3DAFT, 3DPFT, 3DCFT	
 LUMSDEN CORPORATION	
LANCASTER, PENNSYLVANIA	
Belts (Food Contact) Plastic: WP..15 & WP..20	
S/S Conveyor Belt: Flexx Flow	
 LUTETIA	
ARNOUVILLE-LES-GONESSE, FRANCE	
Vacuum Tumbler: 2	
 LUTHI MACHINERY & ENGINEERING COMPANY	
GARDENA, CALIFORNIA	
Dicer (Not for frozen meat): G-D, GD-S-..., GD-A-12, GD-A-15, GD-AR, GD-B-12, GD-B-15, GD-BR, GD-M-12, GD-M-15, GD-MR, GD	

<u>LYCO MANUFACTURING, INC.</u> <u>COLUMBUS, WISCONSIN</u> Cool Tank/Conveyor: 3020362 Rotary Drum Chiller w/Belt Discharge: 8700	<u>RENO, NV</u> Vegetable Peeler: "Stepeel" B-3 Feeder: Shufflo 21CH28.5-17 Peeler/Washer for Vegetables: WSP 2000-4 Cutter: SHUFFLO 23CH..U-45, CH...-17 Transverse Slicer (For vegetables only): "FAM" 9372	<u>Skinning Machines w/Water Spray</u> Tooth Roller Cleaning System: VBA500A, SBA420, GEA420
<u>LYCO SALES, LTD.</u> <u>COLUMBUS, WISCONSIN</u> Vacuum Tumblers: 40, 50, 60, 250, 500, 750, 1000 Dry Sausage Peeler: SP-1000 Rotary Drum Blancher: 8600 Sausage Peeler: SP12-.. Press Truck: 2000	<u>MAGNUSON ENGINEERS, INC.</u> <u>SAN JOSE, CALIFORNIA</u> Coring Machine: "CC" Hydroult Shufflo Feeder: 25B18300, 23D.H.48-45K, 23D.H.3345K Hytab Counter Feeder: G "Shufflo" Sausage Cutter: "Shufflo" Cutter: 21DH..U-35, 21DH65U-35R	<u>MALOW CORPORATION</u> <u>MOUNT PROSPECT, ILLINOIS</u> Meat Tyer: MC-16
<u>LYNGGAARD SKANDINAVIA</u> <u>COPENHAGEN V, DENMARK</u> "Multistick" Pickle Injector: 1500, 500, 1000 Multislicer: 180	<u>MAGURIT OF AMERICA, LTD.</u> <u>VALPARASO, INDIANA</u> Hydraulic Knife: Cutty-..., Fromat-..., Standard-... Rotary Drum w/Knife: Starcutter 3... S/S Pallet Lifter: 800, 1100, 1400	<u>MANDEVILLE COMPANY, INC.</u> <u>MINNEAPOLIS, MINNESOTA</u> Lard Rendering Cooker: LRC... Sausage Cooker: SC... Smokehouse: MS-500 Meat Tumbler: 7000 V, 7000, 3000, 3000V
<u>LYTLE INDUSTRIES CORPORATION</u> <u>AMARILLO, TEXAS</u> Intralox Product Conveyor: LIPC-1 Edible Belt Conveyor: LFG-1 Edible Raw Material Bin: ERB-1	<u>MAHAFFY & HARDER ENGINEERING COMPANY</u> <u>FAIRFIELD, NEW JERSEY</u> Packaging Machine: 800E, 800E-FF, (Sureflow) 800, (Maraflex) 725, (Sureflow-730) Vacuum Packaging Machine: Rigid-Flex, 726-E, 727-E, Sureflow 614F, 717, 717E, 717EW, 719, 719E, 720, 721, 722E, 723, 723E, 724E, 725E, 725EE, 728E, 728EW, 802E, 904-E, 301CM, "Sureflow" 902-E, 905-E Vacuum Packaging Machine "Rigidflex": 734E Vacuum Packaging Machine: 502, 502E Vacuum Packaging Machine: Sureflow 902EW, 903E, 903EW, 906E, 907E, 503, 503E Tray Sealing Machine: HSTS Tray Sealer: HSTSW, HTS-1500, HTS-1400 Vacuum Packaging Machine: "Sureflo" 741, 742, 743, 744 Continuous Motion Horizontal Form Fill and Seal Packaging Machine: Sureflow 305CM Vacuum Packaging Machine: Sureflow 805, 806	<u>MANGANESE STEEL FORGE COMPANY</u> <u>PHILADELPHIA, PENNSYLVANIA</u> S/S Conveyor Belt Balance Weave (Packaged Product Only): B-36-20-12
- M -		<u>MANHEIM MANUFACTURING & BELTING COMPANY</u> <u>MANHEIM, PENNSYLVANIA</u> Belts (Food Contact): Mylar and Vinyl: Ribbon Type White Hycar: 3 Ply, 4 Ply White Butyl: 2 Ply, 3 Ply Foodcron: 2 Ply, 3 Ply Teflon: 1 Ply, 2 Ply, 3 Ply Dacron: 1 Ply, 2 Ply, 3 Ply Miraglaze: 1 Ply, 2 Ply, 3 Ply Tan PVC: 3 Ply White PVC: 2 Ply, 3 Ply White Polysmooth: Style 70-90, 70-125 Vinyl: Clear-GO Green Foodcron: 2 Ply, 3 Ply Rib Top: 70 3 Ply White (NBR) Nitrile w/Molded Rib Cleats: 69-20R Urethane: Red-Go Supreme
<u>M & E MANUFACTURING CO., INC.</u> <u>KINGSTON, NEW YORK</u> S/S Boning Tables: 104P, 105 S/S Tables: 100, 101, 200, 201 S/S Lug Carrier: 302 S/S Platter and Lug Racks: 300, 301		<u>MANITOWOC EQUIPMENT WORKS</u> <u>MANITOWOC, WISCONSIN</u> Ice Cubers: AR-....S, AD-....S, AY-....S, ER-...., ED-....S, EY-....S, GR-...., GR-....S, GD-...., GD-....S, GY-...., GY-....S, HR-....S, HD-....S, HY-....S, HR-...., HD-...., HY-...., BR-...., BR-....S, BD-...., BD-....S, BY-...., BY-....S. Ice Bins: C-610S, C900S, C-...S, C-...
<u>MACHINERY DESIGN SERVICES INC.</u> <u>ALBANY, GEORGIA</u> Poultry Tank Dumper & Deicer: D-1001		<u>MANLEY, INC.</u> <u>KANSAS CITY, MISSOURI</u> Continuous Frying System: 534-08 thru 534-24
<u>MAECOR, INC.</u> <u>SANDSTON, VIRGINIA</u> Automatic Pickle Injector: "Ruhle" PR, PRT		<u>W. MANNHARDT & SON, INC.</u> <u>CHICAGO, ILLINOIS</u> Ice Storage Bin: F-...., Dispensing: "D", "D-1" Equipment Ice Storage and Dispensing Bins: 3512, 4712, 5912
<u>MAECOR INTERNATIONAL LTD.</u> <u>SANDSTON, VIRGINIA</u> Packaging Machine: Supervac GK-... Hot Water Shrink Tank: AT-5, AT-10 Continuous Vacuum Stuffer: KVF... S/S Continuous Vacuum Stuffer: "Koch Konti" 24300 Tender Vac Tumbler: VT-..., VT-.... Automatic Injector: WS-..., WS-.../..., WS-.../... Electro-Hydraulic Stuffer: "Frey" 24-53-30, 24-53-70 "Frey Jobber" 245330, 245370 Dicer: "Ruhle" MR-....	<u>MAILBOX INTERNATIONAL, INC.</u> <u>PROSPECT HEIGHTS, ILLINOIS</u> Stacking Trays (Food Contact): M111B, M104B, M104C, M118B, M118C, M118D, M211BH, M311BH Trays (Packaged Product): M111A, M111C, M104A, M104D, M211DH, M311DH Tray Lid: E8401 Shovel: M700, M701, M702	<u>MAJA EQUIPMENT COMPANY, INC.</u> <u>OMAHA, NEBRASKA</u> Ice Machines: SA.., SA..., SA... Skinning Machines: ESB441, ESM435, EVM437, FIM436, SBA420A, TEM100, VBA600A, VBA700A, EVM439
<u>MAGNOLIA MEATS, INC.</u> <u>SHREVEPORT, LOUISIANA</u> Meat Patty Hole Puncher: 10		<u>MANNHARDT, INC.</u> <u>CHICAGO, ILLINOIS</u> Ice Storage Bins: ..., ...,S Ice Dispensers: ..., ...,2
<u>MAGNUSON CORPORATION</u>		

MAPCO DISTRIBUTORS ROCHESTER, NEW YORK Brine Chill Tunnel: MA-1	Twin Piston Stuffer: 700, 770 Meat Cuber: 620 Food Pump Hopper: 500 Stuffer: 600, 607, 200, 270 Grinder Head: 300 Air or Hand Operated Plug Valve: 400 Screw Feed Hopper: 500-A Dual Horn Stuffer: 220 Vacuum Mixer Hopper: 550 Food Pump: 7000 Adapter Tube: F-26 Patty Former: 2000 Portioner: COV, VP-..., RS Grinder: 304T Vari-Sizer: VS	Fryer (Mastermatic) (Economy Line): 600, 700, 800, 8-24, 10-24 Fryer (Mastermatic) (Deluxe-Line): 16-24, 18-24, 12-30, 14-24, 16-30, 18-30, 20-30, 22-30, 24-30, 14-30, 24-34, 12-34, 14-34, 16-34, 18-34, 24-34, 22-24, 10-30, 10-34 Fryer (Mastermatic) Stainless Steel: 350, MPE-60 Transfer Conveyor: TC-... Fryer - S.S. Heavy Duty Frialator: 24-34, 24-54 Conveyored Filter: MF 824, MF 836, MF 848
MARCON WIRE BELT CO. PORTLAND, OREGON S/S Mesh Belt: E-.....		
MARCO POLO INTERNATIONAL FOOD SYSTEMS, INC. , STONY BROOK, LONG ISLAND, NY IMA Tortellini Machine: MGT 250 Tortellini Machines: MGT..P/..., AA... Ravioli/Tortellini Machines: MGC..P/..., R/N.... Sheeter/Kreaders: SA..., CA...	HANS MARTENS GMBH & CO. KG FLENSBURG, GERMANY Belts (Food Contact): 1856, 24-68, PU-Normal, PU-G/1, PU-M/1, PU-M/2, PU-G/2	MATEER-BURT COMPANY WAYNE, PENNSYLVANIA Filling Machine: BURSA Filling Machine: Mateer/CVF 31-A, 50-S, 51-SC, 52-SC, ..., ... "Neotron" 1000, Neotron-.... Trustpak Rotary Cup Filler: TP-31000 Series Rotary Filler: 6... Product Feed Screw: M7019 Dual Lane Automatic Filler: 8900 Single Lane Automatic Filler: 4290
MARINE-TECH SERVICES, INC. TIGARD, OREGON Extruder: FND-25 Conveyor with Extruder: C-24		
MARION MIXERS, INC. MARION, IOWA Mixers: "Marion" FP-..., FPS-....	MATERIALS TRANSPORTATION CO. TEMPLE, TEXAS High Lift Single Cylinder: HL-SC	MATERIALS HANDLING DIV. MIDLAND-ROSS CORPORATION , CINCINNATI, OHIO Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467 Tote Boxes: 09-... Tote Box Lids: 10-... Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-... Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-... Meat Lug w/Drain Holes: 18-... Bulk Containers: 22-... Bulk Container Lids: 23-... Plastic Drums: 21-... Plastic Drum Lids: 21-...
MARKBAR CORPORATION GARDEN CITY, NEW JERSEY Continuous Cooker (Konti-Kook): Series 60-44N Pork Derinder: VA-500	MARTIN/BARON INC. SOUTH EL MONTE, CALIFORNIA Cooling Conveyor System: MBI-.....	
MARKERT INTERNATIONAL EDE, HOLLAND Inside/Outside Final Bird Washer: 4182, BWT10.. Neck Skin Slitter: NS3T.. Neck Cracker: NKT8.. Automatic Vent Cutter: VCT10.. Head Cutter/Puller: HT1.. Opening Cut Machine: OST7.. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm chlorine at the point of use). Turkey Tendon Puller: PT-5 Turkey Scalder: SIK-5 Picking Machine: TF-912	MARTIN CONVEYING MACHINERY MANSFIELD, TEXAS Screw Conveyor: SD-34971	
MARKE FORGE EVERETT, MASSACHUSETTS Tilt Skillet (Gas Fired): 1500, 1600 Tilt Skillet (Electric): 1800, 1700 Steam Cooker: A-1-....SS, A-1-....S with Stainless Steel Door Automatic Steam Cooker: MFA-1....SS, MFA-1....S with S/S Door S/S Tilting Skillet: 1200 Tilting Kettle: FT 10CR	L. R. MARTINELLI SAN JOSE, CALIFORNIA Grinder Attachment: 13	
MARLEN RESEARCH CORP. OVERLAND PARK, KANSAS Vienna Sausage Cutter & Canner: 10 Continuous Hydraulic Stuffer: 519 Frozen Meat Cuber: 619 Frozen Meat Slicer: 625 Delivery Belt Assembly: 725 Food Pump: 629, 670 Continuous Vacuumizer: 640	MASSMAN AUTOMATION DESIGNS VILLARD, MINNESOTA Shackle Unloader: 8506-15	MATERIALS TRANSPORTATION COMPANY TEMPLE, TEXAS Dumper: H-LET, H, FC, F, LEA, LEC Inverter: H-LE MTC Hydro-Dumper: LE Hydro Dumper: LF, H-LEA, LET, H-LT, H-LC, H-LB Hydro Dumper for Combo's: H-LEC Vertical Dumper: L-LE Hydro Dumper: H-LCI (For Vemag Product Hanging Rack: PH R1 Hydraulic Dumper: H-LE-S2, H-LE-S3, H-LEC-S4, H-LEC-S. Screw Conveyor: MTCS-... MTCS-16-10 Belt Conveyor: MTCB-... Blender: MTB-... Vacuum Mixer/Blender: MTBV-... Hydraulic Dumper: H-LE-S4 Continuous Cooker: MTCC-... Column Dumper: HLC-1 Easy Picker: EP-... Automatic Ham Cage Loader: AHCL
	MASTER CRAFT INTERNATIONAL, INC. CHARLOTTE, NORTH CAROLINA "Cartonmaster" Packaging Machine: 5	MATHER & PLATT, CANADA, LTD. SCARBOROUGH, ONTARIO, CANADA Rotary Pump: RPS..
	MASTER KRAFT CONSTRUCTION NASHVILLE, ARKANSAS S/S Chill Tank: TD-84 Cooked Poultry Parts Deboner: CWM-84 Belt Conveyor: BC-84	
	MASTERMATIC CONCORD, NEW HAMPSHIRE "Pitco" S/S Frialators: 18, 20, 24, 26, 34, 14	

<u>H. MAURER + SOHNE KG</u> WEST GERMANY S/S Processing Oven, Gas, Steam, or Electrically Heated: AS-....	Vacuum Extendedfall Meat Management: M-VEF-1 Meat Tempering Tank: TTS-600 Double Incline Belt Transport Conveyor: DIBT Helix Static Conveyor: HX	"GASTRO" Cutmaster Bowl Cutter: 42375 Vacuum Packaging Machine: "Vacu-Fresh" Piccolo" C-10-H, "Vacu-Fresh" C-50D, U&W Webster Duo CD-110 S/S Blender: B-..., B-.... S/S Blender: B5000, B6000 Vacuum Packaging Machines: "Vacu-Fresh" I-20, E-50-D, E-60-D, E-110 Sausage Stuffer: 40027, 40028, 40029 Steak Flattener: SPR
<u>MBC EXPERIMENTAL CORP.</u> HACKENSACK, NEW JERSEY Automatic Filling Machine: A-1 Ricotta Cheese Dispenser: A-1-F Dough Sheeter: MA-1 Cook Tank: MA-2 Cooling Tank: MA-3 Filling Machine: MA-4 Knife: MA-5 Conveyor: MA-7, MA-8 Manicotti Roller: MA-6 Round/Square Ravioli Machine: 3-100 Lasagne Cutter: MLC-5	<u>MEAT PACKERS & BUTCHERS SUPPLY CO.</u> LOS ANGELES, CALIFORNIA Shelf Truck-5 Tier: 20075 Shelf: 20072 Curing Vat: 20017 Offal Pan Rack Truck: 20043 Offal Pan & False Bottom: 20042 Cubed Meat Conveyor: 30004 Semi Live Skid: 20030 Flat Truck: 20020 Beef Boning & Fabricating Conveyor: 7748 Ham Pumping Table: 10119 Tub Truck: 20001 Floor Racks: 10001, 1000 500# Meat Tub Truck: 20003 600# Meat Tub Truck: 20005 1000# Tub Truck: 20007 Utility Table: 10116 Cutting Table: 10111 Order Assembly Truck: 20002 Incline Belt Conveyor: 30005 Hydraulic Stuffers: 40004 (Electric), 40005 (Manual) "Rex" Silent Cutter w/S/S Bowl: HK-65 "Inject-Jet" Pickle Injector: 90009 "VacuFresh" Packaging Machine: S6-Star, I-25 Interval, PN-30 Double Chamber, I-20 MIDI Smokehouse 40166, 40167, 42271, 42273 Vacuum Packaging Machine: "Vacu-Fresh" Webstar Duo 42014, "Vacu-Fresh" E 42085, "Vacu-Fresh" S9DK 42087, "Vacu-Fresh" Piccolo 42009, "Vacu-Fresh" SH Vacu-Fresh: Piccolo 42018 Vacu-Fresh Westar Duo: 42035 Vacu-Fresh Packaging Machine: SF, I-22, PN-20, Maxi-Pack Vacuum Packaging Machine: 1-18 Mini Dicers: TA 108/3, TA 108/4, TA 120, "Cubemat" 150/170 Dicer/Slicer: Piccolo II, Derby, Sprint, Cubemat 144, Unimat 120 Water Bath Shrink Tank: 42081, 42082 Sausage Filler: 40240, 40241, 40243 Continuous Vacuum Stuffer: 40230 Vacuum Tumbler: "Vario-Vac" 650, 350, 1000, 1500, 2200, 3100, 4400, 6600, 11000 Meat Slicer: TK-...-2, TPS-... Pickle Injector: "Inject Jet" 90009.., Inject Jet" 90009-D... Vacuum Meat Tumblers: 42310, 42311, 42312 Smokehouses: 40117, 40118, 42267 Dicer: Cubemat: 120 Vacuum Packaging Machine: Vacu-Fresh Duomat II & III Continuous Vacuum Stuffer: 40232, 40223, 40234 Vacu-Fresh Vacuum Packaging Machine:	<u>MEAT SEAL PROCESS, INC.</u> CRANFORD, NEW JERSEY Gatineau Vacuum Packaging and Sealing Machine: V-120, V240
<u>MC MACHINE SUPPLY</u> ROGERS, ARKANSAS Product Mold: 11-.	<u>MEAT SEPARATOR CORPORATION</u> GAINESVILLE, GEORGIA "Yieldmaster" Separator: C "Yieldmaster" Skin Dewatering Machine: SD-2	<u>MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS</u> CORP., DANBURY, CONNECTICUT Meat Massager: MC-.. Incline Tables: MR-..., MR-20S Pickle Injector: MI-... Lifter Dumper: MSL-..., MSD-.. S/S Tank: ST-20 S/S Smoke Cart: SC-4 Vacuum Tumbler: VT-10, VT-.. High Lift Vat Dumper: CVD-,,-HL, MSVD-...-HL Double Agitator Blender: MSD-.....
<u>MC GRUER, FORTIER, MYERS LTD.</u> QUEBEC, CANADA S/S Smokehouse Trees: "Sanitree" S/S Smokehouse Cages: 2, 3, 4 Station	<u>MEAT TECHNOLOGY</u> DU QUION, ILLINOIS Steam Chamber: VOGEL	<u>MECHANICAL FABRICATORS, INC.</u> ATLANTA, GEORGIA Pork Skin Fryer: PSF-.... Oil Holding Tank: OHT-....
<u>MC KENNA EQUIPMENT CO.</u> ST. LOUIS, MISSOURI Capping Machine: Lid-O-Matic	<u>MECTROL CORPORATION</u> LANCASTER, PENNSYLVANIA Timing Belts (Direct product contact.): FDA, K FDA	<u>MECHANICAL FABRICATORS</u> FAIRBORN, GEORGIA Cooling Conveyor: MF-.... Auger Feeder: MF-....
<u>MCLAMB ENTERPRISES, INC.</u> BENSON, NORTH CAROLINA Cooker: S-5A, S-15A, S-30A, S-50A	<u>MECHTRONICS INDUSTRIES</u> WEST CHESTER, PA Conveyor: 752, 752-A, "Inter-Stack" Conveyor: 250, 300 Meat Patty Paper Interleaver: IL-900 Inter-Stack Conveyor: 120, 150 Interleaver Conveyor: IL 100 Inspection Conveyor: LS-100-1 Stacking Conveyor: LS-100-2	<u>THE MEET COMPANY</u> SHAWNEE MISSION, KANSAS S/S Meat Vat: 1000, 1001 Lazy Susan: 2001-..SS, 2001-..G Dump Buggy Cart: 1400, 1600
<u>H. L. MCNALLY & SON</u> DES MOINES, IOWA Filter Assembly w/S.S Screen		
<u>MCQUAY-PERFEX, INC.</u> MINNEAPOLIS, MINNESOTA "Crystal Tips" Flake Ice Machines: F--S-..., FAS-149, FAS-229, FWS-149, FWS-229 "Crystal Tips" Ice Storage Bins: B-..-S-...		
<u>MD PNEUMATICS, INC.</u> SPRINGFIELD, MISSOURI Lobe Line Pump: SP-200, S4-215, S-....		
<u>MEASUREMENT SYSTEMS INTERNATIONAL</u> SEATTLE, WASHINGTON S/S Scale Check-Weight: Series MSI-...		
<u>MEAT EQUIPMENT PARTS & SERVICE COMPANY</u> WEST CHICAGO, ILLINOIS Injector: BI-244 (BI-....) Rotary Brine Filter: MP-RF-.010 Meat Tenderizer: "MEPSCO" MT-659		
<u>MEAT INDUSTRY TECHNIQUE AB</u> SIMRISHAMN, SWEDEN 1Hide Puller: MITAB, "MARK" II		
<u>MEAT MANAGEMENT, INC.</u> PALMYRA, NEW JERSEY Tank Dumpers: ML-30, ML-40, DM-.. Meat Tumbler: M-..., PM450-2 Automatic Mold Release: AMR-....		

Zip Strip Hide Puller: 2500G, 2500S	Rotary Ham and Bacon Washer: 189 Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P	S/S Washdown Printer: SS-503 Digital Weight Indicator: SEP-..K, SEP-..K/A-..., SOLO-..K, SOLO-..K/A-...
MEGA-PACK LTD. GRESHAM, OREGON Smokehouse: MV-..., CH-..., CV-...	Loader Screw Type (Standard & Vacuum): 105 Vacuum Stuffer: 105V Belt Sanitizer/Washer System: #210	Electronic Bases: SAC-2015, SAC-2015/A-..., SAC-3020, SAC-3020/A-...
MENASHA CORPORATION SCRANTON, PENNSYLVANIA Cutting Board: "Sanalite" 300	MEPSCO INC. WEST CHICAGO, ILLINOIS Tenderizer: CT-31	Digital Scale: LCD-10, LCD-32, LCD-20, DSY-..., DSY-.../A-280 Scale: DSY-...
MENASHA CORPORATION WATERTOWN, WISCONSIN Plastic Pallets (For packaged product only): Convoy I 40"X48" L. D. and Convoy I 40"X48" H. D. Pallet (For direct product contact): Convoy II FG	MERCER TOOL CORPORATION AMITYVILLE, NEW YORK Manual Bench Sausage Stuffer: Dick S/S	S/S Digital Scale: SPC-64 Accu-Weight Digital Scale: CDS-... Accu-Weigh Digital Weight Indicators: SX-..K, SX-..K/A-..., SX-..K/IB, SX-..K/IB/A-... Accu-Weigh Scale: SKY-5, SKY-32 Accu-Weigh Digital Scale: SPAK-... Accu-Weigh Digital Scale: BCF-., BCF-., BCF-...
MENTOR PRODUCTS INC. MENTOR, OHIO Ham Slicer: HM-100	MERRICK SCALE MFG. CO. PASSAIC, NEW JERSEY Scale - Continuous Weigh Feeder: 950 Continuous Weigher (Open Style): 950	METRONICS, INC. CEDAR FALLS, IOWA Loin Pull & Rib Cut Machine: LPR-120
MEPACO, INC. OAKLAND, CALIFORNIA Ham Mold Unloader (Dual): 121 Ham Mold Unloader (Single): 120 Ham Former: 404, 408, 413, 414 Stuffer (Speed-King): 103 Rail Hoist (MEPACO): 510 "MEPACO" Formulating Scale Conveyor: 184-A Loaf Mold: 807-PL, 811-SL Ham Mold: 813-SH Loaf Pan: 877 Loaf Truck: 218 Mixer-Blender: 170 (standard and vacuum) Conveyor (Screw Type): 185, 185-TA Loader (Screw Type): 105, 413, 415 Stuffer (MEPACO): 117 S/S Screw Conveyor: 173, 185-1, 185-11, 185-12 S/S Slat Conveyor: 175 Dual Mold Stuffer: 108-A Stockinetter (MEPACO): 102 Boning Conveyor (MEPACO): 181 Belt Conveyor (MEPACO): 211-A Dumper: 519 Mold Cover Press: 114, 112, 116, 126 Rotating Trays: 201, 238 S/S Landing Table: 130 Forming and Stuffing Machine: 106 Lift Dumper: 523 Loaf Mold Filler: 560 Tripe Washer S.S.: 436 Sausage Meat Truck: 250 Ham Soaking Truck: 270 Soaking Tank: 272 Ham and Bacon Wrapping Table: 135 Wrapping Table: 136 Utility Table: 142 Sausage Stuffing Table: 150 Stuffing Table (Streamlined): 151 Stuffing Table (Conventional): 152 Pumping Table: 160 Boning Table w/Cutting Boards: 155 S/S Surge Hopper: 526 S/S Formulating Table: 179-T Dual Loading Forming and Stuffing Machine: 107 Self Feeding Grinder Hopper: 525 Surge Hopper: 524 S/S Spice Mixer: 552	METAL MASTERS FOOD SERVICE EQUIPMENT CO., INC. , SMYRNA, DELAWARE Cutting Tables: CT.... Chopping Tables: BT.... Shelving w/carts: Series S, A, CC, EU, U, DR, DS, DT, MDR	
	METALS, INC. ROCKY MOUNT, NORTH CAROLINA S/S Tables: M-...., M-....SB, E-...., E-....SB S/S Tables w/Cutting Board Tops: CTM-...., CTM-....SB, CTE-...., CTE-....SB	METROPOLITAN WIRE CORPORATION WILKES BARRE, PENNSYLVANIA Shelving (Direct product contact.): Super Erecta S/S - Solid Shelving (Packaged product only.): Super Erecta S/S - Open, Super Erecta MetroSeal
	METRAMATIC CORP. LANDING, NEW JERSEY Check Weigher: 300 Series, 1300 Series, 1800-SS Series, "Weightec" II-SS, "Weightec" III-SS, "Weightec" IV-SS, "Weightec" V-SS Check Weigher: "Weightec" LWSS., "Weightec" LWSS., "Weightec" LWSS... Line Divider: LD..... Metal Detector (w/Search Head and Controls): MMD-..SS Metal Detector System (w/Conveyor, Search Head and Controls): MDC-..SS Medium Weight Checkweigher (For Packaged Product Only): MW-II, MW-III, MW-IV, MW-V Weightec: HW-..SS	METROPOLITAN WIRE GOODS CORP. WILKES-BARRE, PENNSYLVANIA Shelving (Direct product contact.): Super Erecta S/S - Solid
	METRO EQUIPMENT CORP. SUNNYVALE, CALIFORNIA S/S Portion Control Scale: CW-.../SS, CW-.../SS/A-... S/S Baker Scale: SM-...., SM-..../A-..., DSM-..., DSM-.../A-... Bench Dial Scale: BD-11-....../A-8/A-6/A-..., BD-11-....../A-8/A-7/A-..., BD-....../A-8/A-6/A-..., BD-....../A-8/A-7/A-... S/S Digital Bench Scale S/S Digital Scale: SPC-32, SPC-64/A-222	METTLER INSTRUMENT CORPORATION. HIGHTSTOWN, NEW JERSEY Scale: PS-15 Scale: PR-700 (to be used with suitable stand) Scale - Electronic Balances: PC..., PC..., PC...-03, PC...-03 (With S/S platform and suitable stand.) Multi Scale Weighing Platform: EB60-SS, EC240-SS, ECC600-SS FEHD Electronic Scale
		METTLER-TOLEDO, INC. WORTHINGTON, OHIO Scale: 4182, 2120, 2136
		MEX SYSTEMS MONTREAL, QUEBEC, CANADA Packing Machine: AEF-7, AEF-1, AEF-.
		MEYER MACHINE SAN ANTONIO, TX Vibra-Flex Vibratory Conveyor: VF-...
		MEYER METALCRAFT SPECIALTIES WINDSOR, MISSOURI Meat Pump: 120 Chub Chiller: 1-6M, 2-12M, 3-18M, 4-24M Cooker: CKRS-. PM, CKRW-. PM Chiller: CHRG-. PM, CHRBC-. PM, CHRGB-. PM S/S Insulated Chill Tank: ICT S/S Cook Tank: ICKRT S/S Transporter: ST 1

Ribbon Mixer Blenders: RMB-..., RMB-...., RMB-.....	Poultry Killer: RW-1, MK-3	Bird Halving Machine, HM-651; Leg Separator, LS-691; Drumstick/Leg Unloader, 06-38-01
Paddle Mixer Blenders: PMB-..., PMB-...., PMB-...., PMB-.....	Eviscerating Machine: Apollo-72, Apollo IV, U80 (Manual positioning of viscera for inspection necessary.) (Surfaces of machine contacting carcasses must be sanitized between each use with 180 deg. F water or solution of 20 ppm residual chlorine at point of use.)	Whole Breast Filleting Machine: BFM-681
Vat Dumper: PD	Disc Pickers: JM-..., JMKD-..	Final Inside/Outside (14 Unit) Bird Washer: F10-515
Lift/Pivot Dumper: LPD	Automatic Electric Waterbath	Scale and Packout Conveyor: SPC-682
Barrel Dumper: BD	Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)	Automatic Neck Breaker: "Graham" GANB-100
Vat Washer: VW	Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180 deg. F water or solution of 20 ppm residual chlorine at point of use.)	Thigh Drum Processing Machine: PTDMLS-1
MEYER TEMPCO, INC. RIVERSIDE, CALIFORNIA Roller Salter: RS....U	Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the machine and must be in addition to the auxiliary peeler.)	Turkey Quill Puller: 034671
MEYN TURKEY & DUCK DIVISION GAINESVILLE, GEORGIA Automatic Turkey Final Vacuum Machine: 03-47-71	Automatic Opening Machine: "Jupiter" 111 (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.)	Inside/Outside Turkey Washer: 033771
MEYN U.S.A., INC. GAINESVILLE, GEORGIA Broiler Unloading Station: 180F US-2	Automatic Bird Bagger: BB-1, PM-80 Inside-Outside Final Birdwasher: BW-2	MGR EQUIPMENT CORP. INWOOD, NEW YORK
Poultry Scalding: SC-1	Weighing System: Mark 1 (Consisting of Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)	Ice Bins: SP100 S/S or AL, SP110 S/S or AL, SP120 S/S or AL
Automatic Head & Windpipe Puller: HP-2	Leg Processor: LP-1	MGS MACHINE CORPORATION MINNEAPOLIS, MINNESOTA
Automatic Electric Waterbath	Automatic Opening Machine: Mark III, "Mark" III... (Surface of machine contacting carcasses must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)	Pick and Place Machine: IPP-3110
Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)	Automatic Breast Fillet Machine: 1200	MICRODRY CORPORATION SAN RAMON, CALIFORNIA
Automatic Opening Cut Machine: "Jupiter" III (Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use).	Automatic Cropping Machine: ACM-510 (Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or a solution of 20 ppm residual chlorine at point of use.)	Bacon Precooker: BWW-1
Automatic Gizzard Splitter: GS-III	Neck Breaker: CNB-14 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 deg. F. water or 20 ppm residual chlorine at point of use.)	Microwave Bacon Precooker MMB-1
"McSmith" Neck Skin Cutter: MS-1	Final Vacuum Machine: FCM-500	MICROMATIC INC. SIOUX CITY, IOWA
Gizzard Defatter/Washer: DW-1	Tail Cutter: TC-105	Pork Skin Cutter
Automatic Pre-Stomach Machine: PS-II (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)	Wing Cutter (second joint): 06-04-02	MICRO MOTION, INC. BOULDER, COLORADO
Automatic Vent Cutter: VC-II (Surfaces of machine contacting carcass must be sanitized with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	Wing Tip Cutter: 06-04-03	Flow Meter (To be used with an acceptable fibre optic scope for inspection of interior surfaces): DL Series
Reprocessing Station w/Chlorinator. S.T.-1	Automatic Thigh Deboner: ATD-300	MICRO-PURE CORPORATION GILBERTS, ILLINOIS
Broiler Unloading Station: AD-1, AD-2	Giblet Wrapping Machine: "Haluwrap" GIB-80 Type SAH-80	Brine Recovery and U. V. Treatment System consisting of sanitary pumps, piping, filters, and U. V. sterilization: MP-.....
Hock Picker: HP-1	Cut-Up System: 85-1 consisting of Wing Cutter, 06-04-01; Horizontal	MICRO TOOL COMPANY, INC. FITCHBURG, MASSACHUSETTS
Poultry Killer: MK-3		Electronic Scale: ES-36
CO2 Tunnel: ZT-1		MIDACO CORPORATION ELK GROVE VILLAGE, ILLINOIS
Weighing System: Mark I (Consisting of - Weighing Machine: HB-83, Line Clearer: LC-101, Weighing Shackle: WS-101)		Lazy Susan Table: 1000
Weight Distribution System: WG		Conveyor: 500
Poultry Cut-Up Saw: MSC-1		Sandvik Boning Conveyor: 750
CD6000 Gizzard Harvester: 033303		S/S Collapsible Smoke Cage: 2600
Neck Skinner: NS-1		"Bone-A-Matic" Boning Machine: 2800
Whole Breast Filleting Machine: 06-08-01		
Final Inside/Outside (14 Unit) Bird Washer: 033713		MIDDLE ATLANTIC PRODUCTION WILMINGTON, DELAWARE
Scale and Packout Conveyor: 06-08-01		Liquid Storage Tanks: CT-1000, HST-0700
Dewatering Tumbler: DT-2		MIDDLE ATLANTIC PRODUCTS CO., INC. LIVINGSTON, NEW JERSEY
		Poly Combo Bin: MPA-....
		MIDDLEBY-MARSHALL OVEN CO. MORTON GROVE, ILLINOIS
		Revolving Tray Oven: NY-...., KY-....
		Rack Oven: NY-..
		Upper Conveyor Oven: PS360S-2

Upper Tandem Oven: PS360ST-2	<u>B&N MILLER, INC.</u> BOSCOBELL, WISCONSIN S/S Smokehouse B&M M500	Vent Cleaner: VCN Cutter: Double Head "Hydrahone" Tendon Puller: TP-FP Shrink Tunnel: HST-.. Dri-Line Shackle: DS-1 Automatic Tripper: HST-8000 Tendon Puller: HTP "Hydraphone" Turkey Hock Cutter HTHC-3000
<u>MID-STATES ENGINEERING & MANUFACTURING, INC., MILTON, IOWA</u> Dumping Buggy: MS100B-U S/S Curing Vat: SCCT-.... Chill Truck: SSIB355827	<u>MILWAUKEE SEASONING LABORATORIES</u> GERMANTOWN, WISCONSIN Basting Injector and Control: 100 Basting Injection Machine: 300	
<u>MIDWEST FILTER CORPORATION</u> HIGHWOOD, ILLINOIS Filter Vessel: FS-85	<u>MILLER METAL FABRICATORS</u> STAUNTON, VIRGINIA S/S Chill Tank: CW-73 S/S Turkey Shackle: S-12	<u>MOJONNIER BROTHERS COMPANY</u> CHICAGO, ILLINOIS Deaerator: C-..
<u>MIDWESTERN INDUSTRIES, INC.</u> MASSILLON, OHIO Sifter's Model 25S, 55S Portable Vibrating Screening Equipment: MR 605158R5, MR.S...., ME-..	<u>MINIATURE PRECISION BEARINGS</u> KEENE, NEW HAMPSHIRE Ball Bearings: X-1, X-2	<u>MOL BELTING COMPANY</u> GRAND RAPIDS, MICHIGAN Belting (Food Contact): .LR5/OW, .R5/5W, .R5/OW, .R3/OW Thermo-King H, 2H15/1W/NV, 3H15/1W/NV, 3R10/OW 2R2/OW/U, 1R3/OW/U, Thermo King "M", Thermo King "TPS" Thermo King Blue and Beige TKM-1.5, TKM-2, TKM-3, TKM-4, TKM-5
<u>MILE HIGH EQUIPMENT CO.</u> DENVER, COLORADO "Ice-O-Matic" Ice Machines: B-....W-SS, B-....A-SS, B-....W, B-....A Ice Cuber w/Bin: C-..H-A-P Ice Flaker w/Bin: F-....A-..P, F-....W-..P, F-....A-..F, F-....A-..P, F-....W-..P, F-....W-..F, F-....A-..S, F-....W-..S	<u>MINNESOTA MINING AND MANUFACTURING CO., ST. PAUL, MINNESOTA</u> Box Sealers: Series S-610-, Model 275, 477 Gauge Insertion Machine: 1, 4650 DR, 4650 DRA, 4670 DRA Dun-Rite Insertion System: 28700	<u>MOLDED FIBREGLASS TRAY CO.</u> LINESVILLE, PENNSYLVANIA Food Trays: 30., 33. Tote Boxes: 7-... Tote Box Lids: 7-....
Flaked Ice Maker Dispenser: FD-....A-P, FD-....A-S, HD-....W-P, HD-....A-P, HD-....A-S, HD-....W-S FD-....W-P, FD-....W-S	<u>MIRA-PAK, INC.</u> HOUSTON, TEXAS Packaging Machine: GS, HS, KS, TKS, H2S, MS, RV-12-ES, RV-12-BS	<u>MOLDEX, INC.</u> PUTNAM, CONNECTICUT Polyurethane Solid Round: 1/8" thru 9/16" Polyurethane V Belting: "A", "B", "C" Belts (Food Contact): Moldex Flat E, T
Ice Cube Machines: C-..F-A-P, C-..F-A-S, C-..H-A-P, C-..H-A-S, C-..F-A-P, C-..F-A-S, C-..H-A-P, C-..H-A-S, C-..F-W-P, C-..H-W-P, C-..F-W-P, C-..H-W-P, C-..F-R-P, C-..H-R-P, C-..F-R-P	<u>MIROIL</u> ALLENTOWN, PENNSYLVANIA Continuous Feeder for Frypowder Product (with Wiper Modification): #FDR-101 Continuous Frypowder Feeder: FDR-102	<u>MOLINE COMPANY</u> DULUTH, MINNESOTA Dough Cross Roller: MCR-.. Dough Extruder: 10-10, 10-14 Processing Belt Conveyor: PC-1 Reversible Dough Sheeter: 550, 550B, 550C Spiral Mixer: SM-...
Ice Cube Machines: C-..F-W-S, C-..F-W-S, C-..H-W-S, C-..H-W-S, C-..H-R-S, C-..F-R-S, C-..H-R-P, C-..F-R-S, C-..H-R-S	<u>MISA MANUFACTURING, INC.</u> WESTMINSTER, CALIFORNIA Centrifuge: 81081-982	<u>MONFORT FAB SHOP</u> GREELEY, COLORADO Plastic Belt Product Conveyor: E-101 Conveyor: MGL-..., MGL-...., M-CTF..X.., M-CSM..X.. Pneumatic Knuckle Puller: PKP-01 Patty Stacking System Consisting of: Metal Detector Conveyor, #PSC-001, Transfer Conveyor: #PSC-002 Paddle Bone Puller: PBP-001 Boning Conveyor: M-CTF-28x75 Clod Puller: MCP-001 Tail Puller: MTP-001 Combo-Meat Sampler: MCS-001 Automatic High & Low Pressure Sheep Carcass Wash: SW-2000 Hide Puller: MHP-001 Cattle Bra: MCB-001 Hock Holder: MHH-001 Belly Ripper: MBR-001 Butt Bar: MBB-001
Modular Ice Flakers: MF-....R-P, MF-....A-P, MF-....A-P, MF-....W-P, MF-....R-P, MF-....A-P, MF-....A-S, MF-....W-P, MF-....R-S, MF-....R-F, MF-....W-S, MF-....W-S	<u>MITSUBOSHI BELTING LTD.</u> NAGATAKU, KOBE, JAPAN Belts (Food Contact): White, 2, 3 or 4 Ply: F-CON-5L (Belts with cotton carcasses must have edges sealed with chemically acceptable compound.)	<u>MONO GROUP INC.</u>
Ice Flaker: FC-....A, FC-....A, FC-....W, FC-....W Ice Bins: B-...P, B-...S	<u>PATRICK J. MITCHELL CORPORATION</u> SEATTLE, WASHINGTON Freezer Pan: 310E IQF System Divider: "Fish Fall Out"	
<u>MILL SUPPLIES INC.</u> ORLANDO, FLORIDA Conveyor Belt (Food Contact): X-300, X-400	<u>MIXING EQUIPMENT COMPANY</u> ROCHESTER, NEW YORK Portable Mixers: UNS-A, UNS-., UND-.A, UND-. Mixer: "Lightnin" UNAR-., UNAG-., XJJQ-..	
<u>MILLARD MANUFACTURING CORP.</u> OMAHA, NEBRASKA S/S Flat Wire Belt Conveyor: CV-5200 Rod Bed Smooth Top Belt Conveyor: CV-3100 Continuous Poultry Cooker: FRE-200 Poultry Delivery Conveyor: PD-105 Mixer: GM1000	<u>MODERN WELDING COMPANY, INC.</u> NEWARK, OHIO S/S Vat: MW-8401, MW-8407, MW-...., MS-...	
	<u>JOHN MOHR & SONS - HYDRAHONE DIV.</u> CHICAGO, ILLINOIS Neck Cutter: Hydraphone, HPC Neck Skin Cutter: BNC Vacuum Nozzle: AVL, VL, WCL, BCL, DV, HVL, HVL-S	

BENSENVILLE, ILLINOIS Lobeflo S/S Pump...NDM With Sanitary Type Connections	OHGR-3LGM, OHGR-3LRM, OHGR-3LR-TAN, OHGR-3MC-Tan	Cook 'N Cool: CNC S/S Meat Rack S/S Transfer Cart Silo Storage Tank: SVW Falling Film Chiller: FFC S/S Plate Heat Exchanger: ATIODW S/S Food Grade Tanks: Porta-Tanks Falling Water Chiller: NS8-R, NS...-R Single Bowl Ribbon Blender: RBS Storage Tanks: SV Heat Exchanger: THX Storage Tank: D Cooking/Cooling Tank: Cook-N-Cool Pressurized Extractor: H
<u>THE MONTAQUE COMPANY</u> HAYWARD, CALIFORNIA S/S Gas Ovens: S115, S115A, S115S, S136, S236, S2115A, S2115S, SP115, SP115A, SP115S, SP136, SP236, SP2115, SP2115A, SP2115S S/S Electric Ovens: SEK15A, SPEK15A, S2EK15A, SP2EK15A	MORRISON TIMING SCREW CO. SOUTH HOLLAND, ILLINOIS Table Top Can Opener: TT-22 Automatic Can Opener: 60ICWTWCR	
<u>MONTICELLO INDUSTRIES</u> ATLANTA, GEORGIA Cutting Board: ABCO "Monti-Poly"	MORRISON WEIGHING SYSTEMS, INC. MILAN, ILLINOIS Infeed & Scale Conveyor: RC-101	
<u>MORGAN DESIGN, INC.</u> SKOKIE, ILLINOIS Automatic Product Ejector: 2721-1000 Automatic Mold Washer: 2741-500	MORROW SYSTEMS INC. CINCINNATI, OHIO Internal Alarm: Temperature	
<u>MORLAND PRODUCTS, INC.</u> MANCHESTER, CONNECTICUT Air Operated S/S Plug Type (with sanitary type end connectors) Valve: MVXX-5, MVXX-3	MORTON SALT COMPANY CHICAGO, ILLINOIS Brinemaker: P-2, EP, EP-2, ES, FC-1015 Fluitron: QR Saltab Depositor: SG, G-SH Liquid Dispenser: FLOCRON, IMCO Meat Pomp: 402	
<u>MORRIS & ASSOCIATES INC.</u> RALEIGH, NORTH CAROLINA Salting System Freezer: PPF Freezer w/CIP System: CBF Giblet Pumping & Chill System Freezer: PFS-60H-2515-F Poultry Carcass Chiller: MNT... Water Overflow Meter: WM-10-G Heat Exchanger: WRC-...HSS Continuous Belt Freezer: SMF-... Giblet Chiller: GS-..MNT Turkey Chiller: MNT Nugget Ice Machine: NIM-RA-15T Ice Maker (Ice Master): NIM-..., H-..-T, NIM-..-H-..-T, NIM-...-H, ...-T, PIM-..H-..-T, PIM-..H-, ...-T, PIM-..H-..-T Ice Maker (Ice Master): NIM-...., NIM-...., NIM-...., NIM-...., NIM-.... Ice Maker (Ice Master): PIM-...., PIM-...., PIM-...., PIM-.... Ice Surge/Storage Bin: B... Heat Exchangers: WRC-RF-...HSS, WRC-RF-....HSS, WRC-RA-...HSS, WRC-RA-....HSS, WRC-..HC-...HSS, WRC-..HC-....HSS, WRC-...HV-....HSS, WRCA-..HV-....HSS, WRCA-...HV-....HSS Counter Flow Auger Chiller: MAT	MO TEC, INC. MT. VERNON, MISSOURI Individual Off-Line Pressure Bird Washer with Chlorinator: TC-100, C-100	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	MOYER DIEBEL CORPORATION AMHERST, NEW YORK Turnover Machine: E200MPP(A), PM-3, PM-4 Dough Sheeter: PM-1, PM-2	
<u>MULLINIX PACKAGES INC.</u> LOS ANGELES, CALIFORNIA Sausage Packaging Machine: 810, 812	MOZLEY MANUFACTURING COMPANY STAMFORD, CONNECTICUT Slicers: 500L, 725L, 775L, 825L, 850L, 875L	
<u>MULTIPLE SYSTEMS INC.</u> AMARILLO, TEXAS Tendon Spinner: 2436 Alligator Stuffer: 3-936	MRM/ELGIN PACKAGING MACHINERY DIV. OF DOMAIN INDUSTRIES NEW RICHMOND, WISCONSIN Filling Machine: R-50-V Filler: 68177 Vacuum Cleaner: Air Vent, 1093	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	M-TEK INCORPORATED EAST DUNDEE, ILLINOIS Vacuum Bag Sealer: Corr-Vac Mark I, Mark II, Mark III	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	PAUL MUELLER COMPANY SPRINGFIELD, MISSOURI Ramsey Transfer Conveyor: #2 Boning Table Conveyor: 3-Belt Ramsey Food Cooker: #1 S/S Atmospheric Cooker: SCI Bulk Mill Cooler: RH S/S Kettles: A, AP Poultry Chill Tanks: 304-4, 304-5, 409-4, 409-5 S/S Cooler: R.C. Double Belt Conveyor: PE0001 S/S Belt Conveyor: CPC-.... Meat Tank: MT-01, 304-3 Jacketed Kettle w/Agitator: F Poultry Dump Cart: DC S/S Agitated Cooling Storage Tank: RH-P Horizontal Storage Tank: "SHW" Stainless Steel Cooker: RCW	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	N & W PACKAGING SYSTEMS, INC. KANSAS CITY, MISSOURI Form, Fill, and Seal Packaging Machine: PF-111	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	NALBACK ENGINEERING COMPANY, INC. CHICAGO, ILLINOIS Rotary Filling Machine (Powder/Granular) Model: "Sanifill"-..	
<u>MURRAY ENGINEERING</u> ATLANTA, GEORGIA Spiral Ham Slicer: W-1D	NARMCO (NORTH AMERICAN ROTO-MOLDING CORPORATION) VANCOUVER, WASHINGTON	

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Versa Tote: VT-....	Boning Table w/Cutting Boards: 509	Gizzard Skinning Machine: 1350-...
Versa Dump Tote: VDT-....A or B	Jaw Puller: 725	Shackle: J-24-C-SS, J-24-E-SS
NANTSUNE IRON WORKS COMPANY, LTD. OSAKA, JAPAN Meat Slicer: "High Clean" NHC Slicer: NHC-U, NHC-UW	NELGO MANUFACTURING WAKURASA, INDIANA Smoker/Cooker: SS-2	NIECO CORPORATION BURLINGAME, CALIFORNIA Hamburger Broiler: 960
NATIONAL CONTROLS, INC. SANTA ROSA, CALIFORNIA Drum Fillers: 22-MCSSF, 22-MTFF, 16-MTFF, 16-MCSSF, 20-MTFF, 24-MTFF Dual Scale Filling System: 23TFF2-E S/S Scales: 3207, 3224, 3234, 3250, 3220-10, 3220-25, 3220-50, 220-100, 3260, 3255/58 Scales (with suitable stand): 3230, 3240, 3241 Weight Meter: 5786 Electro scale: 475	NERCON ENGINEERING & MFG., INC. OSHKOSH, WISCONSIN Ham Trim & Bone Conveyor: S. O. 8657	NIJHUIS INC. (Formerly NIJHUIS SCHLACHTTECHNIEK, LICHTENVOORDE, THE NETHERLANDS) HOLLAND, MICHIGAN Nijhuis Automatic Scalding Tank: "Turn-O-Matic" NTOM-.... Dehairing and Flaming Machines: "Goliath" NDF-...-D, N-...-D Moving Top Table w/Washer: NMTT-.... Multi-Purpose Polishing Machine: "Nijhuis" NPM-... Nijhuis Singeing Machine: NSF "Spitfile" ... Nijhuis Scalding Tank: NST Scalding and Dehairing Machine: NHDGE-...., NHDGG-...., NSLSE-...., NSLSG-.... Infra-Red Carcass Sterilizer: NIFR-.... Back Fat Sheetening Slicer: 1-A
NATIONAL CYLINDER GAS KING OF PRUSSIA, PENNSYLVANIA Nitrogen Freezer: (Ultra-Freeze) 2-10, (Ultra Freeze) 2-10-7S, (Ultra-Freeze) 2-20, (Ultra-Freeze) 4-30	NESTIER/BUCKHORN MILFORD, OHIO Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-... Meat Lug w/Drain Holes: 18-... Bulk Containers: 22-... Bulk Container Lids: 23-... Plastic Drums: 21-... Plastic Drum Lids: 21-... Tote Boxes: 09-... Tote Box Lids: 10-... Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467 Meat Lugs 01-..., 07-..., 11-..., 17-..., 18-..., 04-... Containers (w/optional lids): 47-....	NIMCO CORP. CRYSTAL LAKE, ILLINOIS Form, Fill, & Seal Packaging Machines: T-..., L-..., TL-...., MT-..., DT-...
NATIONAL INDUSTRIAL MFG. BURLINGAME, CALIFORNIA "Nieco" Broilmaster: 2500-S, 1000-L, 1200-S, 3700-S, 4900-S Grill Master Belt Grill: MP-38-35	NEW AGE INDUSTRIAL, INCORPORATED NORTON, KANSAS Table: S/S Top	NIJHUIS SCHLACHTTECHNIEK LICHTENVOORDE, THE NETHERLANDS Nijhuis Automatic Scalding Tank: "Turn-O-Matic" NTOM-.... Dehairing and Flaming Machines: "Goliath" NDF-...-D, N-...-D Moving Top Table w/Washer: NMTT-.... Multi-Purpose Polishing Machine: "Nijhuis" NPM-... Nijhuis Singeing Machine: NSF "Spitfile" ... Nijhuis Scalding Tank: NST Scalding and Dehairing Machine: NHDGE-...., NHDGG-...., NSLSE-...., NSLSG-....
NATIONAL INSTRUMENT COMPANY, INC. BALTIMORE, MARYLAND Sanitary Filling Valve: SAN-60 Filler Pump: San/T-130	NEWARK WIRE CLOTH COMPANY NEWARK, NEW JERSEY Sanitary Trap Strainers: S-...	NITTA INDUSTRIES CORPORATION (FORMERLY NITTA BELTING CO., LTD.) OSAKA, JAPAN F-541 Belt (Food Contact): White NLG. WU-12BK, WU-12AK, CC-7AK, CC-6AK, CC-12AK, EC-20B
NATIONAL MANUFACTURING CO. WARREN, MICHIGAN Nickel Plated Pallet: -29	NEW BRUNSWICK INTERNATIONAL, INC. SOMERSET, NEW JERSEY Load Cell Scales (With Suitable Stand) DS-6-30, DS-60-30D. S/S Scale: DS-260 S/S Platform Scale: DPS-8000 Electronic Platform Scale: DS-410	NITTA INTERNATIONAL, INC. DULUTH, GEORGIA Belts (Food Contact): WU-6A, WU-6AK, WU-12A, WU-12AK, WU-12B, WU-12BK Clina-12UF, 12CF, 20CF, 30CF, 07UF, 07CF, 06CF Espot-20CC, 30CC, 40CC, 55CC, 81CC WF-07UF, WF-12UF WFS-10 UF, CU-7AK, CC-7AK, CC-6AK, CU-12AK, CC-12AK, CCU-20AK, CC-30AK, EC-20B, EC-30B, EC-40B, EC-55B, EC-81B, WFS-05 VF, WFS-16 VF
NATIONAL PACKING MACHINERY HINGHAM, MASSACHUSETTS Cubing Machine: Stew Beefer	NEW ENGLAND SHEET METAL FRESNO, CALIFORNIA Cured Meat Rinsing Conveyor: 2760	
NATIONAL TOOL, INC. CONYERS, GEORGIA Spiral Ham Slicing Machine: HA-10069	NEW LONDON ENGINEERING COMPANY NEW LONDON, WISCONSIN Conveyors: 200, 2235-DB, LL-320	
NATIONWIDE INSPECTION SYSTEMS, INC. LARGO, FLORIDA Foreign Body Detector: FBD Series	NEWMAN MEATS, INCORPORATED BRENHAM, TEXAS Aluminum Bun Trays for Baking Only (product will be placed on parchment paper): 9001	
NEBCON MATERIAL HANDLING SYSTEMS OMAHA, NEBRASKA Vertical Snout Stripper: 733 S/S Offal Hanging Truck: 1910	PAUL L. NICCOLLS CALIFORNIA, MISSOURI Pump (Basting): "Bast-Rite" 4	
NEBRASKA CONVEYOR INC. COUNCIL BLUFFS, IOWA Stainless Steel C Hook/Knife w/Sterilizer: 604C Hide Puller: 643 S.S Tripe Scalder: 610 Lazy Susan: 685 S. S. Packing Table: 517 S. S. Slat Moving Top Table: 634 Belt Conveyor: 680 Vat Dumper: 1023	W. A. NICHOLS COMPANY KANSAS CITY, MISSOURI Sup-R-Clean Food-Veyor: WSC12-24-12, WSC18-16-12	

OSI INDUSTRIES, INC.
AURORA, ILLINOIS

Double Rack Batch Oven: 656

OSSID CORPORATION
ROCKY MOUNT, NORTH CAROLINA
Stretch Wrapping Machine: 500
Sealing Unit: 500
Wrapping Machine: VAC/MAP 1000
Shrink Tunnel: 1000 ST

OWENS-CORNING FIBERGLASS CORP.
TOLEDO, OHIO
Fiberglass Storage Tanks: MAC,
MDBC, MFBC

OWENS-ILLINOIS, INC.
SAN JOSE, CALIFORNIA
Steam Vacuum Cappers: 46-200
Series, 46-400 Series, 58-200
Series
Gas Flush Tunnel: 10...

OXY-DRY CORP.
ELK GROVE, ILLINOIS
Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.
ASTORIA, NEW YORK
Bag Loader: 502 S/S

PACHECO, INC.
HACKENSACK, NEW JERSEY
Manicotta/Cannelloni System:
MCS-2-12-6000 consisting of
Dough Sheeter: SH-2-12-6000
Blanching Tank: BT-2-12-6000
Cooling and De-Starching Tank:
CD-2-12-6000
Process Conveyor: PC-2-12-6000
Filler Pump: EK-2-12-6000
Flipper Roller Mechanism:
FR-2-12-6000

PACIFIC PACKING MACHINERY CO.
LOS ANGELES, CALIFORNIA
Filling Machine: VBFV
Proter Vacuum Packaging Machine:
P-90

PACIFIC SCIENTIFIC COMPANY
PORTLAND, OREGON
Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY
LOS ANGELES, CALIFORNIA
Lamp (Westinghouse): WL-782-L30
Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poultry
Inspection Manual.

PACK WEST MACHINERY CO., INC.
PASADENA, TEXAS
Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY
EAST LONGMEADOW, MASSACHUSETTS
Packaging Machine: BW-6, TWH-S

Wrapping Machines: 6-U, 6-UE,
6-UES, UE-6A

PACKAGING AIDS CORP.
SAN RAFAEL, CALIFORNIA
Vacuum Sealer: 73VS, ...VS..
"Impulse"
Vacuum Barrier Sealer: 73VBS,
...VBS.. "Hot Bar"
Audionvac: VM 101, 151, 201
Packaging Machine: Audionvac VM 301

PACKAGING CORPORATION OF AMERICA
WHEELING, ILLINOIS
Foil Lid Crimping Device: HCT-802

PACKAGING EQUIPMENT SALES
IVYLAND, PENNSYLVANIA
S/S In Feed Conveyor: PFM-2000
Horizontal Wrapper: PFM-200
Ameripak Horizontal Wrapper: PFM-50,
PFM-200

PACKAGING RESEARCH CORP.
DENVER, COLORADO
Fillers: PRC-F, PRC-P, .S-...,
.S-..., .SB-..., ..SB-..., 4PSB,
8PSB
Pressure Regulating Accumulator:
216PR, 300PR
Pressure Regulator: 10PR
Vertical Powered Screw Hopper:
VPSH-H, VPSH-E
"Versaform" Former: VF-....,
VF-.....

PACKAGING SYSTEMS/3M
ST. PAUL, MINNESOTA
Sealing Machine (S-647 "L" Clip
Applicator) 5790

PACKERS DEVELOPMENT CORP.
ROCHESTER, NEW HAMPSHIRE
Air Operated Skinning Knife:
"Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.
OMAHA, NEBRASKA
Neck Pins: RMB-1
FL Type Head Inspection Stand: 1730
Flat Top Tables: FT-....,
FT-...., FTBS-....,
FTBS-....
Cutting Board: "Packers" 60750,
60751-E
Maja Skinning Machine: FIM436
Derinding Machine: ESB440, SBA410,
SBA415
Automatic Derinding Machine:
VBA600A, BVA700A
Derinding Machine: ESM-435, VBA-500A
Skinning Machine (membrane): FEM 436
Maja Ice Machine: SA-....
Storage Container: E-....
Evaporator: RVE-....
Airless Membrane Skinner: "Maja"
EVM-437

PACKERS MACHINE AND MFG. CO.
TOLEDO, IOWA
Tripe Washers: SS-...., GSS-...

PACKRITE/TOLEDO SCALE
FRANKSVILLE, WISCONSIN.

Plastic Sealer: 4
Meat Sealer: Poly-Motor-Jaw
Band Sealer: 6000
Conveyor: S/S Convey-Master

PACMAC INC.
FAYETTEVILLE, ARKANSAS
Wrapping Machine: 9000

PADGETT-SWANN MACHINERY COMPANY, INC.
TAMPA, FLORIDA
Conveyor: HBC-...

PALAZZOLO MANUFACTURING COMPANY
CINCINNATI, OHIO
Cheese Grater/Shredder: GS-1

P.A.L.G.A.
AVIGNON CEDIX, FRANCE
Mini Brochetteur: 36/FF
Auto Brochetteur: 64/FF
"Brochette" Cutter: TPR
Skewerer: PP
Demoulder: Demoulder
Skewerer with Cutter: ET250

PALLET DEVELOPMENT, INC.
AMBIDGE, PENNSYLVANIA
Plastic Pallet (For Packaged
Product Only): 300

PALL TRINITY MICRO CORP.
EAST HILLS, NEW YORK
S/S Filter Housing: VSANL, VSATL,
VCS, VES, EDL, MLL, MES, LC,
SANT-., SANL-.L, SANW, SANE-.,
STLAB-., SLK, SLL, BF & PO1-L (in
S/S only)
Polypropylene Self Contained Filter
& Housing Units (Disposable):
DSLK, DFA

PALL ULTRAFINE FILTRATION
EAST HILLS, NEW YORK
Filter Housing: ATLAB Series

PALMIA, AB
SODERHAM, SWEDEN
Grinder: "Palmia" P-250, P-300,
P-400

PALO DURO MECHANICAL CONTRACTORS, INC.
AMARILLO, TEXAS
Meat Stuffer, S/S: 1...

STEPHEN PAOLI MFG., CORP.
ROCKFORD, ILLINOIS
"Paoli" Deboning Machines: 19A,
20A, 21A, 19AF, 20AF, 21AF, 19,
20, 21
Deboning and Desinewing Machines:
"One Step" 19, 20, 21, 22, 22-H,
23

PARAGON PWC, INC.
KING, NORTH CAROLINA
Shackle: 1000, 5000

PARAMOUNT PACKAGING CORP.
CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A
Para-Loader: 2000

<u>J. C. PARDO</u> BALTIMORE, MD Combination Tumbler Chiller/Cook Tank: CKCT/TC Mixing Kettle: SAM, V-DMA, V-SA Valve: #FPV Probe: STP Kettle: V	<u>PATCO, INC.</u> MURFREESBORO, TENNESSEE Gaskets: Pat 100, Pat 200, Pat 300	Portable Hand Held Meat Mold Unloader (double molds): 57-300
<u>PARK RUBBER COMPANY</u> LAKE ZURICH, ILLINOIS Cutting Boards: Cut-Rite, Simona 2000	<u>PATTERSON INDUSTRIES, INC.</u> EAST LIVERPOOL, OHIO Double Core Mixer "Thoroblender Type A"	<u>PELOUZE SCALE COMPANY</u> EVANSTON, ILLINOIS S/S Scale: 832S, 832SRD, 85S, 810S, 820S, 840S, 1060S, 10100S, 10200S Electronic Scale: PS-10F, PS-100P, PS-100PR
<u>J. E. PARKER AND COMPANY</u> EATON, OHIO Poultry Broth Concentrator: JDC-361	<u>PATTERSON-KELLEY COMPANY, INC.</u> EAST STRoudSBerG, PENNSYLVANIA Twin-Shell Blender: SB, IB Zig-Zag Blender: CSS-M Heat Exchanger: HX-12D-67-L2 Plate Heat Exchanger: V-13	<u>PEMBERTON-BOLDT, INC.</u> DES MOINES, IOWA Strainer: HS-225 S/S Vacuum Tumbler: VV-....
<u>PARKSON CORPORATION</u> FT. LAUDERDALE, FLORIDA Rotary Screen: 2000X	<u>PATTY-O-MATIC</u> FARMINGDALE, NEW JERSEY Patty Machine: 445 SDA, 800 SDA, 1260	<u>PEMBERTON FOOD PROCESSING EQUIPMENT CO.</u> MEMPHIS, TENNESSEE Deep Fat Fryer: BR-S Hog Singer: 1926 Neck Washer: Neck-A-Matic MDM67A, JM-73A Hog Polisher: SPB-11 Spreader Conveyor: VB-800 Hydrau Separator: HS-250
<u>PARSONS AUTOMATIC SCALE COMPANY</u> BERKELEY, CALIFORNIA Macaroni Scale Scale Assembly EL-WA	<u>PAXALL CIRCLE MACHINERY</u> GLEN ROCK, NEW JERSEY Heat Sealing Machine: "Rychiger" JP-10 Filling & Heat Sealing Machine: 1716 BK-., 1716 BA-. Packaging Machines: V-H....D, H-P....D, H-SS....D	<u>J.D. PEMBERTON, INC.</u> MADISON HEIGHTS, MICHIGAN "Pemco" Hoist and Dump Cart
<u>PARTCO, INC.</u> ORLAND PARK, ILLINOIS Perforator Cuber: PC-28	<u>PAXALL PARSONS MACHINERY</u> BERKELEY, CALIFORNIA S/S Combination Weigher: World Star 14	<u>PENN SCALE MFG.</u> PHILADELPHIA, PENNSYLVANIA Scales: 1015 FS, 1030 FS, 1060 FS Deep Scoop Scales: 1015V, 1030V
<u>PASCO MANUFACTURING INCORPORATED</u> OCONTO FALLS, WISCONSIN Belt Conveyor: BC-100	<u>PBM INC.</u> IRWIN, PA Flush Tank Ball Valve: FTH-.. Ball Valve: SPH-.. Ultra-Sanitary Flush Tank Ball Valve: FCH-..	<u>PENNSYLVANIA SCALE COMPANY</u> LEOLA, PENNSYLVANIA Fan Scales: SI-100-H-U, 1-10-U, SI-10-U, 40-U, 450-U Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U, D-12-U, D-12-B-U, D-20-U, DC-3-U, DC-8-U, DC-8-S-U, DC-10/50-U, DC-10/50-X-U S/S Scale: DPS-10-U S/S Sanitary Scale: 601-U, 625-U S/S Bench Scale: DSC-1-20 Electronic Weighing System: 4300 Electronic Load Cell: 6200 Scale: Over/under 4500, 6200 Over/Under Checkweighing Scale: 4700 Scale: 50 "Nema"4 In-Counter Portion Control Scale: 60-W S/S Checkweighing Scale: 4500, 4700 S/S Bench Top Scale: 6200 S/S Low-Profile Platform Scale: 6600 S/S Bases: 6400 Series
<u>PASTA-MAT, INC.</u> MASPETH, NEW YORK Automatic Tortellini Machine: 130-G, 130-G-4 Automatic Ravioli Machine: D-74-G Heavy Duty Ravioli Machine: HDR-... Automatic Dough Laminators: APL-...	<u>PEARCE AND COMPANY, INC.</u> DANVERS, MASSACHUSETTS Band Saw: HS-5M	<u>PER-FIL INDUSTRIES</u> BURLINGTON, NEW JERSEY Auger Filler: PF-11, PF-14, PF-14H
<u>PASTA WORLD</u> E. FARMINGDALE, LONG ISLAND, NEW YORK Tortellini Machines: MGT..P/..., AA... Ravioli/Tortellini Machines: MGC..P/..., R/N.... Sheeter/Kneader Machines: SA..., CA...	<u>PEARSON ENTERPRISES INC.</u> JACKSONVILLE, FLORIDA Tectron Metal Detector: 5500 Conveyor: 19	<u>PERES ELECTRONIC MACHINES, INC.</u> ROCHESTER, NEW YORK Barrel Deheader (Horizontal Cutting): 3
<u>PASTEURAY COMPANY</u> ST. LOUIS, MISSOURI Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	<u>PEDCO, INC.</u> RUSSELVILLE, ARKANSAS Infeed Separator: PC-200 Multiple Purpose Portion Infeed: MP-9260 Trim Table Conveyor System: PC-500 Weigh Classifier: 220-..., 230-..., 450-..., 460-..., 470-...	<u>PETERS MACHINERY CO.</u> CHICAGO, ILLINOIS Carton Closing Machine: CCY-DL
<u>DICK PATCH INDUSTRIES, INC.</u> SAN ANTONIO, TEXAS Mechanical Freezer: "High Flux" 48 Transfer Conveyor: TC-.... Water Chiller: IC-.... Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-..... Spiral Freezer: HI-QF 1200-....	<u>PEERLESS MACHINERY CORP.</u> SIDNEY, OHIO Dough Mixer: MSS-..., MSS-.... S/S High Speed Dough Mixer HSS-....	
	<u>PEERLESS METAL FABRICATORS, INC.</u> BRIDGEVIEW, ILLINOIS S/S Meat Mold w/Lid	
	<u>PEERLESS METAL PRODUCTS</u> BRIDGEVIEW, ILLINOIS Portable Hand Held Meat Mold Unloader (single molds): 57-100	

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101
Back Half Quartering Machine: CC-184
Giblet Chiller w/Rotary Unloader: WP-984
Accumulator System: AWS-224
Giblet Dewatering Belt: TW-202
Utility Conveyor: 287
Skin Cutter: SC-390
Debone Conveyor: DC49SS
Scalder: PS-2A

THE PFAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-....., C-..., RP-....M
"Glasteel" Chemstor Tanks: Vertical CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): HyCar CP,
PVC White

PHILADELPHIA MIXERS
PALMYRA, PENNSYLVANIA
Portable Mixers: HI-TORK PD, PDA,
PG, PGA

PICK HEADERS, INC.
WEST BEND, WISCONSIN
Cooker: SC-....

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers: JS-1B,
JS-2A
Poultry Scalders: 5A-...
Poultry Scalder: AS with
"Dunkmaster": AD
Eviscerating Table: ET
Poultry Picker: SP
Killing Tunnel: KT
Poultry Pickers: "Spin-Pik" JS-3A,
"Spin-Pik" JS-3ARD
Outside Bird Washer: BWO

THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.
WATERLOO, ONTARIO CANADA
Vacuum-Stuffer: 2PS-82
Portioner for Ham Filler: VPF-35,
VPF-35P
Clipper Portioner: CP-20
Ham Stuffer: HST-..
Ham Can Filler: PSF-3
Rotary Can Filler: PSF-2
Pullman Can Filler: PLF-12-22
Stuffer: HP-30
Mold Retarder: PR-32
Clipper Portioner w/Clipping
Devices: CPX-25SC
Clipper Portioner: CP20SC
Vacuum Hopper: CVH-101

WILLIAM PINSLY ASSOCIATES

HILLSIDE, ILLINOIS
Smoking & Cooking Machine: BBQ-200

PIONEER FOOD EQUIPMENT
PENNNSGROVE, NEW JERSEY
Stuffer, Model Baader: 702, 703
Hog Scalder-Dehairer: BJ-....,
BM-....
Skinner: AS-..., ASK600/., ASB-....

PISCES INDUSTRIES LTD.
WELLS, MICHIGAN
Computerized Weight System: PCS-300,
PCS-400

PITCO MASTERMATIC, INC.(FORMERLY J. C. PITMAN AND SONS, INC.)
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20, 24,
26, 34, 14
Fryer (Mastermatic) (Economy Line):
600, 700, 800
Fryer (Mastermatic) (Deluxe-Line):
16-24, 18-24, 12-30, 14-24,
16-30, 18-30, 20-30, 22-30,
24-30, 14-30, 24-34, 12-34, 14-34,
16-34, 18-34, 24-34, 22-24, 10-30,
10-34
Fryer (Mastermatic) Stainless
Steel: 350, MPE-60
Transfer Conveyor: TC-....
Fryer - S.S. Heavy Duty Frialator:
24-34, 24-54
Conveyored Filter: MF 824, MF 836,
MF 848

PITTSBURGH BRASS
ERWIN, PENNSYLVANIA
Valve: FTH-..

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head & Stuffer:
S-5000
Automatic Sausage Depositor: 500-A
Sausage Depositor: 1500A
Sauce Applicator: 2100A
Double Lane Conveyor: 3000A
Conveyor, Sauce & Sausage
Applicator: SSXID
Slicer/Applicator: SA-...., PS-....

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615
Topping Line Conveyor: TPLC-10
Dough Forming Press: PSI-50

PLANET PRODUCTS CORPORATION
CINCINNATI, OHIO
Frankfurter Loader: PPC-..
Sausage Link Loading Machine: PPC-L2
"Link-N-Load"
Sausage Link Loader: PPC-L2P "Link'N
Load"
Patty Packer: 108
Log Cutoff Device: 11190

PLANT EQUIPMENT FABRICATORS, INC.
LOVEJOY, GEORGIA
Pork Skin Cooker: 1000PSC
Oil Level Tank: 1000-1
Pellet Feeder: 200-PF

Pork Skin Cooling conveyor: 15-CC
Pork Skin Tumbler: 100-PST
Flavor-Salter Applicator: 100FS
Fryer: PEF-....
Incline Conveyor: 250-IC-..
S/S Holding Tank: HT-..., H-10-4-4
Dough Roller Conveyor:PEF
Freezer (Acceptance applies to the
conveyor only. Each installation
must be reviewed by the Equipment
Branch): Spiral
Caramel Marker: PEF-CM-....

PLAS-TANKS INDUSTRIES, INC.
FAIRFIELD, OHIO

Fiberglass Polyester Brine Tanks:
815, 1015, 11515, 1220

PLASTECH INTERNATIONAL, INC.
WARMINSTER, PENNSYLVANIA

Plastic Drum: PB-..
Tank "Bulkitank": MT-..., BV-...,
BV-..., BTF-38, BTF-..., BTFR-....
"Bulkitank" Lid: BVL-..
Bulk Liquid Container: LS 330
Bulktilt: BK-24TW
Huskies Batch Container: ..SBC,
..SBC, ...NBC
Bin "Bulkitank": BVDR-40 Rotatable
Mobile Ingredient Bin: MB-..
Mobile Ingredient Bin: MB-3+3
Bin "Bulkitank": BVD-40
"Bulkitank": BVP-...
Kitchen Kart: K C-8
Brine Tank: BVP-46
Bin: BV-43
Tank, "Bulkitank": BV-43
Bulktilt: BK-18TW
Emulsion Tank: BVDS-...
Ham Tray: BVT-...
Bulk Liquid Storage & Transport
Vessel: CTT-350
Cylindrical Tank: CX-..., CXM-...,
CT-...

PLASTIC SUPPLY & FABRICATING COMPANY
DENVER, COLORADO
Patty Mold

PLUS CONTAINER MACHINERY CORP.
WHEELING, ILLINOIS

Closure Machine: CMC, 123A, 123B,
II-., III-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-I, H-II
Capping Machine: IVM
Sealing Machine EFS-..., PBS-8
Automatic Hooding Machine:
H-IIISL-..
Bench Heat Seal Machine: UCS-15

POLLUTION CONTROL SYSTEMS

COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger:
16000-141

POLYMAX USA INCORPORATED

SCHAUMBURG, ILLINOIS
Belt (For direct contact):W
FDA,W FDA,W FDA,
1E08W-PU FDA, 2E016W-PU FDA,
2E016W-PU/PU FDA
Belt (For packaged product only):
2E016W-NP FDA

POLY PROCESSING COMPANY MONROE, LOUISIANA Bulk Storage Tank w/Stand: 5600, 5600 HV Plastic Tank w/Drain: T Vertical Poly Integrally Molded Flanged Outlet Tank: VPIMFOT-..... Vertical Poly Tank: VPT-..... Vertical Poly Mushroom Tank: VPMT-..... Vertical Poly Open Top Tank: VPOTT-..... Horizontal Poly Tank: HPT-..... Poly Over Flow Basin: POFB-..... Poly Conical Bottom Tank: PCBT-..... Poly Intermediate Bulk Container: PIBC-..... Poly Spheres Tank: PST-.....	POULTRY FOODS, INC. MODESTO, CALIFORNIA Transfer Hopper: 20 Conveyor: CV-2 Back Trim Conveyor: TR-200, TR-205	Pressure Regulator: SS-SQ-12 Brine Pump: WST-A-5 Brine Agitator (Air Motor): PA-..., SPA-... Brine Agitator (Electric Motor): SPET-..., PEX-..., SPEX-..., PEC-..., SPEC-..., PET-... S/S Brine Pump: SS-3L6, SS-35 S/S Spray Needles: Series SNL, SNA, SNC, SNE ANA, ANB, ANC, ANE, ANF, ANG, ANH, ANI Automatic Injection Needles: A, B, C, D, E
PORTABLE TOOL & ELECTRONICS INC. AND RYCO PRODUCTS DIV. WARREN, MICHIGAN Spiral Slicer: 81	POWELL SYSTEMS, INC. YOUNGSTOWN, OHIO Weighing System: AWC	PRIME FOOD EQUIPMENT, INC. SPOKANE, WASHINGTON Roll Stock Machine: PV-8500
PORTCO CORPORATION VANCOUVER, WASHINGTON "To Suit" Platform Trucks: 24MP-1, PT1943, PT2448, PT-3060	POWERBELT CONVEYOR SYSTEM, INC. WOODBRIDGE, ONTARIO, CANADA Conveyor Belt (Food Contact): PCW	PRINCE MFG. COMPANY HOLLAND, MICHIGAN Ham Boning Machine: F (All product inspected for bone fragments by establishment after deboning operation) Poultry Deboning Machine: 1
PORTEC INC., INDUSTRIAL BELTING DIV. PADUCAH, KENTUCKY Belts (Food Contact) White PVC: Portec W-10	POWERMOUNT CORPORATION PASSAIC, NEW JERSEY Egg Roll Machine	JACK PRINCE, INC. GAINESVILLE, GEORGIA Prince World" Poultry Deboning Machine: I, MARK III, MARK V Horizontal Deboner: 331 Mechanical Deboner: 221, 332 Comminuted Meat Deaerator: 325 Mechanical Deboner: 110 Pump & Hopper Assembly: 30 Meatmaker Deboner: 2000 Grinders: Prince 8, Prince 11
PORTEC INC., FLOWMASTER DIV. CANON CITY, COLORADO Power Turn Conveyors: S/S AAA-...., S/S AA-...., S/S A-...., S/S B-...., S/S C-...., S/S LAAA-...., S/S LAA-...., S/S LA-...., S/S LB-...., S/S LC-...., S/S LS..CL..,S/S S..CL... Spiral Curve Conveyor: S/S AAA-....-SP, S/S AA-....-SP, S/S A-....-SP, S/S B-....-SP, S/S ..CL..-SP Spiral Lift Conveyor: S/S AAA-....-SP-...., S/S AA-....-SP-...., S/S A-....-SP-...., S/S B-....-SP-...., S/S C-....-SP-...., S/S S/S..CL..-SP-....	PRATCO STEEL CORP. BROOKLYN, NEW YORK Vacuum Packaging Machine: PVS, PVL, "Pratco-Vac"	PRINCO INSTRUMENTS INC. SOUTHAMPTON, PENNSYLVANIA Sanitary Sensor Flange: L651, 652, 661, 662
H. K. PORTER COMPANY TRENTON, NEW JERSEY Belts ((Food Contact) White & Green: Nitrile	PRECISE TECHNOLOGY & ELECTRONICS, INC. WARREN, MICHIGAN Spiral Slicing Machine: 81	PRITCHARD SALES, INC. ATLANTA, GEORGIA "Graham" Automatic Neck Breaker: GANB-100 "Systemate" Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.) "Systemate", Automatic Eviscerator: MK-V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
POSS LIMITED ETOBICOKE, ONTARIO, CANADA Mechanical Deboner: P.D.X.5, P.D.E. 2500 Deboner: PDX-1, PDL, PDE-500, PDE-1500, PDE, PDX-4 Food Pump: 350-1250, 250-1250 Deboner: PDS-3000	PRECISION ENTERPRISES UNLIMITED, INC. RAVENNA, OHIO Conveyor: 3001-... Infrared Continuous Conveyor Oven: 1001-.... Belt Conveyor: 1201-....	RAP Belt Conveyor: 05000 Automatic Bird Unloader: 31335 Oil Sac Cutter: GAOS-200 Conveyor Saw Table: 113069 Giblet Chiller: RAPGC-2, RAPGC-2R Neck Skin Cutter: P-2000 Line Divider: GLD-300, GLD 300A, GLD-300 B Breading Machine: CB-80
POST HARVEST TECHNOLOGIES SALINAS, CALIFORNIA Ice Generators: 50, 70, 90, 120, 140, 160, 190, 210	PRESSED & WELDED PRODUCTS COMPANY SOUTH SAN FRANCISCO, CALIFORNIA S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W 2SFM	
	PRESTO PRECISION PRODUCTS INC. FARMINGDALE, NEW YORK	

Eviscerating Line Shackle: RBES-304 Kill Line Shackle: BKS-304 Picking Machine: CH-6/, CE-6/. Automatic Poultry Killer: WAK-101 Hand Gizzard Peeler: 71RAP Inside Outside Final Bird Washer: Mark II Auto-Cone Breast Deboning System: CCGD1 Gizzard Harvester: M-1 Leg Processor: LP-1 Cone Deboning Wheel: CCBD1-5 Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.) Cone Deboning Wheel: CCBD-T (Suspended from ceiling.) Neck Skinner Machine: NS-1001 Gizzard Defatting Machine: NGW-1C Automatic Opening Machine: "Mark" III, "Mark" III... (Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.) Breast Filet Compressor: BFC-1 Front Half Portioning Machine: PFMBP-1A Gizzard Tenderizer: GTM-100 Rear Processing Machine: PRPMLP-1A Thigh, Drum Processing Machine: PTDPM-1 Automatic Parts Machine: APM-22 Automatic Cut-Up Machine: APM-22 Picking Machine: NP-.../ Saddle-Cut Machine: PSCM-HM-1-00 Automatic Wing Portioning Machine: 6000 Automatic Neck Breaker: "Mark" 16 Shackle: ICS-312-2 Automatic Breast Filet Machine: 1200 S/S Poultry Scalder: PSHE-4200 Over/Under Cone Deboning Conveyor: OU-CD-18 Giblet Wrap Machine: "SYS"-3 Inspection Stand: ALP-2436	Cooking Oil Filter: D-202-01... <u>PROCESS EQUIPMENT CORPORATION</u> BELDING, MICHIGAN S/S Holding Tank (Open top): OVC-D S/S Holding Tank: OVS-D Cooker-Cooler-Mixer: JHR-3 Fiberglass Tanks: CVS-D-.... Plastic Tanks: OVS-D-.... "Low profile" Cooker/Cooler Mixer: JHR-60, JHR-150, JHR-200, JHR-300, JHR-500, JHR-1000 (Acceptance based on readily removable agitator shaft for daily cleaning and inspection.) Low Profile Half Round Blender: HR-60, HR-150, HR-200, HR-300, HR-500, HR-1000 (Acceptance based on readily removable shafts for daily cleaning and inspection.) Ball Valve: BF-100 Blender/Cooker: JHR-..., HR-... Tank Kettle: JOVC-... <u>PROCESS EQUIPMENT TECHNOLOGY</u> WEST FRANKLIN, NEW HAMPSHIRE Hot Oil Filter: PTF-1-.... Filter Pro-Twin: PTF-2-USDA	<u>COMPANY, PHOENIX, ARIZONA</u> Piston Filler: P-3 <u>PRODUCTION SYSTEMS INC.</u> DALLAS, TEXAS Meat Compress (Ham Stuffer): 9-12 <u>PROPACK INDUSTRIES INC.</u> FULLERTON, CALIFORNIA Returned Goods Table: 600 Steak Cutting Table: U-4000 Boning Table: B-4000 Smokehouse Cages: SC-..., 08-05... Smokehouse Trees: ST-..., 08-06... Cutting Tables: 3306, 3306-S, 11-01..., 11-02 Shelf Trucks: 4815, 5813, 5814, 5833, 5834, 5835 S/S Paunch Table: 02-29-- Meat Storage Bin: 01-08 S/S Paunch Truck: 02-28-- Paunch Truck S/S Pluck Pan: 02-28-- Vertical Lift Truck: 05-08 Tripe Umbrella: 02-33-- S/S Drum: 01-01-- Drum: 01-01-- S/S Meat Trucks: 05-0., 05-0.. Galv. Meat Trucks: 5680, 5002, 5350, 5500, 5355, 5011, 5012 Tripe Hanger: 020 S/S Paunch Table: 730 S/S Offal Truck (with removable S/S Drip Pan): S6376 S/S Meat Trees: 03-02-- Galv. Meat Trees: 6110, 6112, 6210, 6212 Adjustable Shelf Rack (with Solid Shelves): 10--- S/S Cattle Head Flush Booth: 02-20-- Flat Bed Truck (with solid bed): 05-10-- "Pro-Pak" Patty Mold Plates: 1400, 1500 Vacuum Packaging Machine: VM2/NU, VM3/S-NU, VM5/2, VM-B2 Multideck Freezer: MD-.... Broiler: BGF-.... CO2 Snow Hood: 12-03-- Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-... Overhead Bone Conveyor: BC-.... Moving Top Boning Table: BT-.... Dual Stuffing Horn: 12-04-- Conveyor: TC-.... Wire Belt Transfer Conveyor: WC-.... Pre-Cool Conveyor: PC-.... S/S Conveyor: AC-.... Oil Storage Tank: 12-18-- Continuous Oil Filter: 12-17-- Convection Broiler: 12-06-- Buggy Lift Dumper: BD-... Screw Conveyor: SC-....
<u>PRITTY/PAK, INC.</u> INDIANAPOLIS, INDIANA Overwrap Machine: "Hanagata" HP-...-S, HP-...-G	 <u>PROCESS SYSTEMS INC.</u> PARK RIDGE, ILLINOIS Vacuum Daeerator Tank: VA-100	 <u>PROTECON SYSTEMS B.V.</u> OSS HOLLAND Pickle Injector: Protecon PI-..., PI-...-S Meat Recovery System (Bone Press): Protecon MRS-..., MPD-... Meat Tumbler: Protecon MU-.. Vacuum Meat Press: Protecon VP-24-NVL
<u>PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA</u> Tripe Washer: 02-32-....	 <u>STANLEY M. PROCTOR</u> TWINSBURG, OHIO Regulator: "Tescom" 64-2264-A41	
<u>PROCESSING MACHINERY & SUPPLY</u> PHILADELPHIA, PENNSYLVANIA S/S Ingredient Feeder: HCPF-2	 <u>PROCTOR & SCHWARTZ, INCORPORATED</u> HORSHAM, PENNSYLVANIA Cooker: "TEFLONCOOKER" TC-6..., TC-10... Spiral Oven (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch.): "Proctor"	
<u>PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA</u> Mixer-Blender: L06-02-01 Oscillating Shuttle Conveyor: D-108-01-10 Oval Motion Carrier: D-100-01-25 Butter Sauce Dispenser: D-100-02-60	 <u>PRODUCT GENESIS, INC.</u> CAMBRIDGE, MASSACHUSETTS Wiener Peeler: SP-100	
	 <u>PRODUCT INC.</u> RACINE, WISCONSIN Vat Dumper: A, B, C, BT, DD	
	 <u>PRODUCTION PACKAGING & PROCESSING</u>	

Tenderizer: Protecon PMT-41
 Pickle Injector: Protecon PI-440
 Deboner: PAD-10, PAD-...
 Pumping Machine: 162.H

PROTEIN FOODS INC.
GAINESVILLE, GEORGIA
 Deboning Machine: "Sepramatic" 2A
 Filter: 3502

PRYOR PACKAGING MACHINERY
DALLAS, TEXAS
 Bulk Filler: PPMC-150-...
 Metering Pump: MP-...
 Dispensing Valve: DV-...
 Heat Seal Machine: PPMC-HS/.

PSI, INCORPORATED
ELLINGTON, CONNECTICUT
 Rotary Blister Sealer: Mini Carousel

PUMPS AND PIPES INC.
RICHARDSON, TEXAS
 S/S Diaphragm Pump with Sanitary
 Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES
NEWBERRY PARK, CALIFORNIA
 7 Element Filter Housing:
 62-10685-TAB

PUREX CORPORATION
WILMINGTON, CALIFORNIA
 Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY
OMAHA, NEBRASKA
 CO2 Chiller (Continuous): 12-24
 Hot Water Tempering Cabinet:
 AM-1001

- Q -

QUADRO ENGINEERING INC.
WATERLOO, ONTARIO, CANADA
 Comil (with sanitary spindle
 assembly): 194, 196, 197, 196FS

QUALITY FABRICATORS INC.
HARRISON, ARKANSAS
 S/S Tank: TX 101
 Belt Conveyor w/Washer: BC 101
 Boning Conveyor w/Cutting Boards:
 SC-101
 Screw Conveyor: CC-101

QUALITY FABRICATION & DESIGN, INC.
IRVING, TEXAS
 Stripping/Metal Detector Conveyor
 Assembly: 1000

QUALITY MAPLE BLOCK COMPANY
NEW YORK, NEW YORK
 Cutting Board (Polysan): Qual San,
 B50-20R

QUALITY REPLACEMENT PARTS, INC.
SHEBOYGAN, WISCONSIN
 Cuber/Perforator: QHP-28

QUATRO SARL
CROISSY-SUR-SEINE, FRANCE

Vacuum Packaging Machine: "Skinfill"

- R -

RADEMAKER U. S. A., INC.
HUDSON, OHIO
 Waterfall Cheese Applicator: WA-2901
 Recycling System: RS-2901

RAINBOW INDUSTRIAL PRODUCTS CORP.
MIDDLE VILLAGE, NEW YORK
 Deboning Roll Belt

RAINBOW/UNI INDUSTRIAL PRODUCTS CORP.
RIDGEWOOD, NEW YORK
 Belts (Food Contact): 879/879 TAB,
 880/880 TAB, 882/882 TAB, 843,
 863, 963 Snap-On, 1873 Snap-On,
 3873 Snap-On, Uni Rib 880, 880F,
 882SC, 1700
 Belts (Packaged Product Only):
 1701/1702, 1703, 2500, 2600, 2700,
 Uni-Rib Tab, Product Support 821,
 SPB/UNILIGHT, "D"-Gripper, Four
 Finger Gripper, 820, 821, 831, PRR

RAMACCIOTTI EQUIPMENT CO., INC.
OMAHA, NEBRASKA
 Carcass Lugging Buggies: M371-1,
 M310-2, M310-3

RAMSEY TECHNOLOGY, INC. (FORMERLY
RAMSEY ENGINEERING)
MINNEAPOLIS, MINNESOTA
 Check Weigher-Classifier: 400
 Series, 500 Series, 1200 Series,
 1700W, 1700 S/S, 2000 W,
 2000 S/S Series
 Sorting Conveyor, Channelizer: CH
 Metal Detector (For Unpackaged
 Product): 60 series, 70 series,
 80 series, 90 series
 Checkweigher: Mark II, Mark IIIA,
 Mark III
 Weigh Table/Conveyors: Frame 22,
 Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING
COMPANY, LIBERTY, MISSOURI
 Vertical Hydraulic Hog Skinner:
 101

RANK INDUSTRIES, INC.
DES PLAINES, ILLINOIS
 Metal Detector: MD-..

RANK PRECISION INDUSTRIES, INC.
DES PLAINES, ILLINOIS
 Conveyor: RPI-100, RPI-200

RAPID PAK
APPLETON, WISCONSIN
 Horizontal Vacuum Packaging
 Equipment: RP 30, RP 50

RAPIDS MACHINERY COMPANY
MARION, IOWA
 "Marion" Mixers: FP-..., FPS-...

RAPISTAN OF CHICAGO
OAK BROOK, ILLINOIS
 Conveyor: RSC-4655-D

RAPSCO INDUSTRIES

DALLAS, TEXAS
 Pork Skin Sizer Breaker: PSB 1872
 Incline Conveyor:I

RAQUE FOOD SYSTEMS, INC.

LOUISVILLE, KENTUCKY
 Spreader Valve: SV-..
 Rotary Head Filler: RHF-100
 Cheese Filling Machine: CF-200
 Conveyor: SL-..., DL-200,
 TC-....
 Piston Filler: PF-..
 Rotary Pump Filler: RPF-...
 Vegetable Filler: RVF-..
 Transfer Pump: TP-P-., TPF
 Lidder-Closer: LC-...
 Blender: BL-..
 Packaging Machine: DPM,
 HS-....., HS-.....
 Wrapping Machine: FW-.
 Cheese Dispenser: CF-.....
 Sauce Dispenser: WF-.....,
 WF-.....
 S/S Air Conveyor System: AC.....
 Topping Machine: TU-.....
 Bucket Conveyor: BC-.....
 Traveling Filler Head: TH-.....
 Traveling Valve Mount: TH-.....
 Transfer Conveyor: SN-.....
 Vibrating Conveyor: VC-.....
 Two Belt Return Systems:
 RS-.....
 Steam Tray Closing Unit:
 CL-.....
 Conveyor: DL-...
 Foil Lid Closure: LC-.....
 Auger Spreader Conveyor:
 ACS-.....

RASMUSSEN AND ASSOCIATES

LODI, WI
 Smoke House: 800
 Brine Chiller: BC-...

RATIONAL COMBI-OVEN/STEAMER DIVISION,
THE BLODGETT OVEN COMPANY
BURLINGTON, VERMONT
 Combi Oven/Steamer: COS-6, COS-20,
 COS-101, COS-201, COS-101S

RAVAN PRODUCTS
GAINESVILLE, CALIFORNIA
 Inspection Stand: RP101
 Belt Conveyor: 101
 Final Inside/Outside Bird Washer:
 100
 Neck Skinner: 6000
 Box Icer: 101
 Marinator: 650

RAVEN INDUSTRIES
SIOUX FALLS, SOUTH DAKOTA
 Fiberglas Tank (For brine or water
 only.)

RAYTHEON COMPANY
WALTHAM, MASSACHUSETTS
 Microwave Oven: QMP-1679-...,
 QMP-2103
 Microwave Oven (Batch Type):
 QMP-L879.
 Mini-Batch Processing Microwave

Tempering System: QMP 2279	Plastic Meat Tray Lid: RTL-24-5 Pallet Cover: 610-TOPPER	3000DC Injector: FGM...., FGM.... Grinder: WD-114 Vemag Ham Filler: 660 Vacuum Meat Tumblers: TU.... S/S Vacuum Tumblers: VMT.... Holac Slicer: 26/66, 26/74 Vacuum Packaging Machine: "Dixie Vac Modular" MOD..., "Dixie Vac" DV..., "Dixie Pak" DP... Boneless Meat Tenderizer: "Fomaco" FGM 810T
<u>RAZOR EDGE SYSTEMS, INC.</u> ELY, MINNESOTA Knife Sharpener (with Razor Edge Counter Weights) Scissor: 6-2-SC00 Knife Sharpener w/Counterweights: "Mousetrap" 6-2-MT00	<u>REGINA USA, INC.</u> EASTON, MARYLAND Belts (Direct Food Contact): D1700B, D1700C, D1700ALW, D1700LW Belts (Packaged Product Only): D...., D......., D......., D......., D......., D......., D......., Plastic Chains (Direct Food Contact): D-843-SS, D-843-LWSS, D-863-SS, D-863-LWSS, D-880, D-880-LW, D-880-TLW, D-882-TLW, D-1873-TSS, D-1873-TLWSS Chains (Direct Food Contact): SS881, SS881T, SS881T, 1874TSS, D843SS, D843LWSS, D863SS, D863LWSS, D1873TLWSS, D879TLW, D879T, D879, D879LW, D880LW, D880, D880TLW, D880T, D882TLW, D882T, D1700B, B1700, D1700C, C1700, D1700LW, D1700ALW Chains (Package Products Only): SS815, SSM815, SS2815, 844SS, 844, 866SS, 1864SS, D1873TSS, G1974TSS, D820, D820LW, D821LW, D821, D831LW, D831, 1864, 1874T, 866, D843, D843LW, D863, D863LW, D1873T, D1873TLW, G1874T, GV1874T	Automatic Feed Grinder: AU-200, AU-200B, AG-160 & AG-160B Rotoclaw: Mark II Ham Softening Machine: HSM-1200 Vemag Continuous Stuffers: ROBOT 700, 2000DC Emulsifier: "Comvair" 76 Screw Conveyor: RSC-D...-L... Vemag Continuous Stuffer: 4000 DC Automatic Dicer: "Holac" VA..., VA...N Clipper: DCR... Euroslicer: Dixie Union 484 Dicer: Holac HO84E-2 Automatic Casing Filling Machine: VEMAG ROBOMAT 827 Hanging Machine: VEMAG ROBOMAT 837 Industrial Clippers: IC, BC Table Clippers: MH, TC, TCN Ham Clippers: PT Double Clippers: DC, DCA-E, KDC Clipping Automats: TSCN, TC, 1590, DCAP Sizer: TGE 1590 E-N
<u>M. REBIZZO AND COMPANY, INC.</u> SAN FRANCISCO, CALIFORNIA Ravioli Machine: 30A Mixer: G	<u>REED ARROW PRODUCTS COMPANY</u> MANITOWOC, WISCONSIN Smoke Cabinet Atomizing Liquid Smoke Systems: 200, 500, 100	<u>REEDINGTON, INC.</u> BELLWOOD, ILLINOIS Wrapping Machine: Type M
<u>RED VALVE CO., INC.</u> CARNEGIE, PENNSYLVANIA Air Operated Sanitary Type Pinch Valve: 2606	<u>REED OVEN COMPANY</u> KANSAS CITY, MISSOURI Utility Proof Box: 38x44	<u>REED VALVE CO., INC.</u> CARNEGIE, PENNSYLVANIA Air Operated Sanitary Type Pinch Valve: 2606
<u>E. W. REESE</u> WHITTIER, CALIFORNIA Grinder Heads: 17"x9" & 14", 31"x24" Grinder Heads: 24" x 20", 31" x 24," 38" x 20."	<u>REICH GMBH AND COMPANY, KG</u> WEST GERMANY S/S Smokehouse: UNIGAR-....	<u>REEDINGTON, INC.</u> BELLWOOD, ILLINOIS Wrapping Machine: Type M
<u>REFRIGERATION ENGINEERING CORP.</u> SAN ANTONIO, TEXAS "RECO" Water Chiller: WC... Self Contained Product Freezers: RP-. Self Contained Product Freezing Tunnel: DP-3 Continuous Meat Freezer: CMF... Liquid Chiller: LC-.... Plate Water Chiller: RWC-.... Refrigerated Water Chiller: RWC-.... Water Chiller: RFWC-.... Spiral Freezer: SR-.... Tunnel Freezer: RTF-.. Cascade Type Freezer: RCF-...	<u>ROBERT REISER & COMPANY</u> CANTON, MASSACHUSETTS Loader S/S Dump Cart Can Filler: F.K.F. Vemag Stuffer: - G-250, R117S Seydelman Cutter: K... Deboner (Bibun): 16, 18 Raw Poultry Deboner (Bibun): 15 Cooked Poultry Deboner (Bibun): 15 Seydelman Grinder: CS-160 Vemag Continuous Stuffer: 1000-S, 1000-S-2, 2000-S, 1000-S-3, 3000-S, 3000-S-1, 3000-S-2, 3000-S-3 (with stainless steel screws and screw holders.) Holac Automatic Dicer: 1, 10, Holette A Poultry Meat Strainer: SUM-420 Deboner: SK-1 Conti-Cooker: 60-..S.., 60-..N.. Cooked Leg Deboner: RB Reiser Neck Skinning Machine: NS-2 "Salco" Blender-Mixer: PMB-.... "Reiser" Skin Dewatering Machine: SD-2 "Vemag" Smokehouse: HCS-2 Shishkabob Skewer Machine: 687 Continuous Vacuum Stuffer: "Vemag" 500 Automatic Dicers: "Holac" VA, "Holac" 1, "Holac" 10, "Holac" HA-121 Dicers (with suitable stand): "Holette" A, "Holette" 19, "Holette" 21 Vacuum Packaging Machines: VM-... Vemag Continuous Stuffer: 1000DC	<u>REICHLER GMBH</u> WIEN, AUSTRIA S/S Dumpers: 91792-200A, 91792-2008, 91792-200C
<u>REGAL PLASTICS COMPANY</u> KANSAS CITY, MISSOURI "Tote" Food Containers: RT27-16-8, RT18-11-1/2-4-1/4 "Regal-Tote" Food Containers: RT-28-28-1, RT-25-13-4, RT-24-12 1/2-6, RT-27-17-6, (will withstand temp. to 250 F.) "Regal-Tote" Food Container Lids: RTL-25-13, RTL-24-12 1/2, RTL-27-16 (will withstand temp. to 250 F.) Meat Pans: RT-16-8-3, RT-17-8-3, RT-18-9-3 Plastic Tray: RT-24-5-1 Plastic Meat Tray: RT-24-4-1, 420	<u>RELMCO UNISYSTEMS CORPORATION</u> WILMAR, MINNESOTA S/S Dumpers: 91792-200A, 91792-2008, 91792-200C	<u>REICHLER GMBH</u> WIEN, AUSTRIA S/S Dumpers: 91792-200A, 91792-2008, 91792-200C
<u>REMCO PRODUCTS</u> ZIONSVILLE, INDIANA Kartub: 6901 Tub: 6911 Aero-Tote Tub w/Drain: 6921	<u>REMCON PLASTICS, INC.</u> READING, PENNSYLVANIA Plastic Bulk Handling Bin w/Drain: TR-36, TR-46, TR-48, TR-30, TR-40 Plastic Bulk Handling Bin w/Drain: TR-33, TR-39S Bulk Handling Bin: FB-..., FBP-..	<u>REICHLER GMBH</u> WIEN, AUSTRIA S/S Dumpers: 91792-200A, 91792-2008, 91792-200C
<u>RENCO, INC.</u> HOMER, MICHIGAN Packager: 201	<u>RENO TECHNOLOGY (FORMERLY RENO ENTERPRISES)</u> SO. HUTCHINSON, KANSAS Extruder: 200 Conveyor: 100 Metal Detector Conveyor: 110 Vacuum Blender: 350-..., 350-.... Wire Mesh Belt Conveyor: 250-...., 300-.... Lift-Tilt Device: 550 S/S Vacuum Tumbler: RVT-.... Combo Dumper: 250 Screw Conveyor: SCRC-.... Freeze Drum: FD-....	<u>REICHLER GMBH</u> WIEN, AUSTRIA S/S Dumpers: 91792-200A, 91792-2008, 91792-200C

Product Sizer: PS-....	Plastic Mat Top Chain (For packaged product only.): 5938	NEWARK, DELAWARE
Freeze Wheel System: FW-630, FW-....	High Friction Inserts for Table Top Chains (For packaged product only.)	Right Angle Conveyor: JER-1702-RC
Loaf Press: LP-....	Food Contact: 843, 863, 879, 879T, 880, 880T, 882, 882T, 963, 1700, 1701, 1701T, 1873, 2500, 2873, 3873, 5966, 5996, 5995, 5912, 4809, 4803, 4802, 4812	Belts (Food Contact): 1R30WU, 2R30WU, 2L40WS, 2R70WS
REPCO ENGINEERING INC. MONTEBELLO, CALIFORNIA Heat Exchanger: 10-6-120	Table Top Chains (Food Contact): 863T, 1863T, 4873T, 882RR, LF882TABF2, LPC 279	RHOADS MIDWEST DIVISION
RESEARCH DEVELOPMENT & MANUFACTURING CO. COLUMBUS, OHIO Breader: BRC-001, BR-2400, FD-001 Conveyor: CA-001, PTC-001 Egg Dip: ED-001, BD-005 Poultry Cutting Line: PCCL-001 Wing Cutting Machine: WC-001 Inspection Conveyor With Continuous Belt Washer IT-1 Marinators 1, 2 Poultry Breast Deboner: CFSB-1 2-Tiered Belt Conveyor: IT-5 3-Tiered Belt Conveyor: IT-5 Single Drum Marinator with Drain Table: MARR-1 Automatic Breader: VBS-1 Trayed Product Conveyor: C-C02 2-Tiered Conveyor: C-LTB S/S Sifters: RS-1 S/S Belt Conveyor: C-481 Poultry Skinner: SK-1 Thigh Deboning System: CFSLT-2 (Deboner and Conveyor) Automatic Poultry Stripper: GNG-1 Thigh Deboner: CFS-LT-3 Poultry Breast Deboner: CFS-B Leg & Thigh Deboner: TKD-1 2 Breast Deboner: BFP-1	Multiflex Table Top Chain (Food Contact): 1702 Plastic Straight Running Chains (Direct food contact): NH45, NH77, NH78, NHT78, NH82 Plastic Sideflexing Chains (Direct food contact.): N250, N250WS, N325, N325WS, N9350, N9350WS Plastic Mat Top Chain (Direct food contact): 6938, 6085	GRAND RAPIDS, MICHIGAN Belts (Food Contact): 2R0/O, 2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW
REXROTH INDUSTRIES, INC. LAPAZ, INDIANA Meat Tumbler: T-660 Poultry Chiller: C-400 Conveyor: 2D-500	RICE LAKE WEIGHING SYSTEMS RICE LAKE, WISCONSIN Platform Scales: LCB.....SS, LCB.....SS	RICE LAKE WEIGHING SYSTEMS RICE LAKE, WISCONSIN Platform Scales: LCB.....SS, LCB.....SS
REYNOLDS ELECTRIC CO. MAYWOOD, ILLINOIS "Deluxe" Grinder: 712-D	RIETZ DIVISION, BEPEX CORPORATION SANTA ROSA, CALIFORNIA Thermascrew Cookers: TL-9, TL-12, TL-16, TL-24, TL-30, TL-36, TL-46K, TL-46	Inline Monorail Scales: MS202-3/8, MS202-1/2
R. J. REYNOLDS FOODS WINSTON-SALEM, NORTH CAROLINA Poultry Deboner: MARK IV, MARK V	Prebreakers: PB-15 Sanitary Design, PB-12-K5A3, PB-24-K5A3..., PB-15-K5A3, PB-10-K5A3..	Checkweighing Scale: CW40-..., CW..., CW-....
REYNOLDS METALS CO. RICHMOND, VIRGINIA Vertical Primal Wrapper: VW-1 Primal Wrap: HW-1 Reycon Closing Machine: 221A Belt Sealer: TC-1 Case-Redi Wrapping Machine: W-1 Rotary Pouch Filler: 100 Heat Sealer: "Reycon" 103, 203	Disintegrator: RP-Diameter-K, RA3-Diameter-K, RA2-Diameter-K, RAT-Diameter-K, RP-...-K..., RA-...-K...	Monorail Scale (Portable): MS-200
RH PACKAGING SYSTEMS, INC. CLEARWATER, FLORIDA Portion Control Filler System: 1000, 2000	Formulating Conveyor: C-18K-2222 Vacuum Mixer Blender: RSV-Diameter-K	J. B. RICHBURG, INC.
RHEON AUTOMATIC MACHINERY COMPANY POMPTON PLAINS, NEW JERSEY "Rheon" Encrusting Machine: 207SS, 207DD, 208 Pile-Up Table: PC-.... Flour Duster: DF-.... Stretcher: SM-.... Flour Sweeper: FV-.... Laminator: MM-... Encrusting Machine: 207SD, KN10U, KN200 Automatic Encrusting Machine: "Rheon" 208SS, 208SD, 208DD	Extractor: RE-Diameter-K Self Feeding Pump Conveyor: C-9 Thermascrews: TC-Diameter-K, TLJ-Diameter-K, TJ-...-K..., TL-...-K..., TC-...-K....	SUMTER, NORTH CAROLINA Meat Deboner: "Spinwedge" #Y1
RESINA AUTOMATIC MACHINERY CO., INC. BROOKLYN, NEW YORK Screw Cap Machine: S-...-MP SN-...-MP	Screw Loader: C-Diameter-K72 Covered Screw Conveyor: C-Diameter-K32 Uncovered Screw Conveyor: C-Diameter-K22 Mixer-Blender: RS-Diameter-K...., RS-...-K...., RSV-...-K...., RSD-...-K....	WALTER B. RICHTER COMPANY WONDER LAKE, ILLINOIS "Rockford" Filler: A, B, C, CL
RESINFAB CORP. BELDING, MICHIGAN Salt Dissolver: 106MC	Blender w/Steam Diffusers: RSD-Diameter-K.... Grinder: MT..X. Sanitary Food Pump: 803D, 808D Belt Drainer: RBD-30 Covered Screw Conveyor: C-24-K-2210	
REXHAM CORP./BARTELT MACHINE SARASOTA, FLORIDA Filler: DT-NP Bartelt Intermittent Motion Packager: IM Packaging Machine: IMV-...-S, IMR9-14SS Packaging Machine, Form, Fill, Seal: Bartelt Eterna DA-....S	RMF STEEL PRODUCTS COMPANY GRANDVIEW, MISSOURI Frozen Meat Conveyor: FB-100 Vat Dumpers: 100, 110 Belt Conveyor: 210 Belly Roller: 200 S/S Product Hopper: CT600 S/S Tables: UT50, WT075, UT-...., TS-.... Meat Conveyors: FMC-...., FFD-......., TTC, FFDR-.......	
REXNORD, TABLE TOP CHAIN DIV. MILWAUKEE, WISCONSIN Package Product Only: SS815, SS881, LBP882, LBP883, 4705, 4706, 4707, 5935, 5936, 5997, 820, 821, 831, 1701TABAC, SS1874, SS866, SS864 Table Top Side Grip Chains (For packaged product only.): 882G, 1843G, 1873G, 881G, 1874G	RHEON USA IRVINE, CALIFORNIA Hopper Unit: AU 414 High Speed Encrusting System: EN103, EN104 J. E. RHOADS & SONS	

Meat Tub Dumpers: D-....	vegetable processing only.): RCR	Sanitary Level Remote Seal:
Metal Detector Conveyors: MDC-....	Drago Overflow Brine Filler: 48, 100	1199SSW..A11, 1199SSW..B11,
Meat Trucks: MV-....	Elevator: GEL-12-6, GEL-18-11,	1199TSW11A11, 1199TSW11B11
Screw Conveyors: SC-....	GEL-13-9	
Screw Loader: SCA-....	Elevator, Gooseneck: GEL-....	LOUIS A. ROSER
Bagger: 620	Rotary Gravity Fillers: "ZACMI"	SALT LAKE CITY, UTAH
S/S Smokehouse Truck: ST-1	0280..	Liquid Freezer: R
Mixer-Blender: 28-....	Vacuum Can Fillers: "ZACMI" 0278..,	Table: AS
Patty Stacker: PS-6	0279..	Belt Freezer: IQF-BF-40
Cutter/Mixer: RS-...	Telescopic Can Filler: "ZACMI"	
Bone Chip Remover: RMF-Tresomat	0201/TS	ROSISTA INC.
Chamber Vacuum Machine: HRI-20	Spray Cooler: V90	WOODDALE, ILLINOIS
Vacuum Tumbler Blender: VMM-.....		S.S. Butterfly Valve:
Vacuum Packaging Machine: "SNORKEL		FB920-4-PA-04-04
"VAC" SV 45, SV-60		
Skinner: AS-...		CHARLES ROSS & SON CO.
Vacuum Tumbler System: G.E.T.-....		HAUPPAUGE, NEW YORK
Automatic Skinning Machine: AR-50		Motionless Sanitary Mixer: LLPD,
Hydraulic Knife: Cutty-....,		LPD
Format..., Standard-...		Mixer/Emulsifier: 525, ME-5..SAN,
Loaf Browner: LB-50		MES.. SAN
Vacuum Packaging Machine: "Snorkel		Ribbon Blender: 42A..SAN
"Vac", SV 453 and SV 603		
Margurit Starflaker: 3		ROSS INDUSTRIES, INC.
ROBERTS FOOD PROCESSING EQUIPMENT		MIDLAND, VIRGINIA
JERSEY CITY, NEW JERSEY		Tenderizer: 501, TC-700, 601
Fryers: RF 102E, 102G, 1018E, 1018G		Slicer: 950, 925
Holding Tank: RFT 250		Seasoning Injector: 710
ROBOT COUPE USA, INC.		Superform Press: 719, 720
JACKSON, MISSISSIPPI		Air Purifier: Microban 1200 W/G.E.
Food Chopper-Mixer Blender: R25T		G-30T8 Lamps
ROBBINS & MYERS INC.		Dicer: 711, 714
SPRINGFIELD, OHIO		Meat Forming Press: Uniform 914
Moxy Pump: FF, FG, FJ, FGJ, FFJ		Mechanical Tenderizer: TC-700M
ROBERTS MEAT PROCESSING EQUIPMENT		Portion Slicer: 990A
NEWARK, NEW JERSEY		Vacuum Tumbler: 1100
Vacuum Tumbler IPF 2200		Band Saw Slicer: 990S
Lift Dumper: IPF-2500		Band Saw Autocut: 800
Vacuum Blender: IPF....		Horizontal Form/Fill/Seal Machine:
ROBERTSHAW CONTROLS COMPANY		550
FT. WASHINGTON, PENNSYLVANIA		Slicer: 950..
Level-Tel-Transmitter: 156		Tenderizer: 650-A
B. B. ROBERTSON COMPANY		Tender Press: TC700WSSP, TC700MTP
MARION, ILLINOIS		Horizontal Form-Fill-Seal Packaging
Smoker-Cooker: BBR-79-SS,		Machine: 551
BBR-700-SLSE-U		Combination Weigher: CW-12/24,
S/S Smoker-Cooker: XLR-1600-4,		14/28, 10/20, 8/16
XLR-1600, XLR-1400-SLSE-U,		Vertical Form Fill Seal Machine: FFS
XLR-1600-4-U		55-P, 55-P/K, 55-PS, 55-KS,
Vacuum Packaging Machine: "Henkovac"		55-P/K-S
5000, 1000 thru 3000		Preformed Tray Packaging Machine:
Vacuum Packaging Machine: 2000T,		580, INPACK 3..., 2..., 1...
4000		Freezer/Chiller Tunnel: BLC-200
A. K. ROBINS INC.		ROSS-TEMP DIVISION, SCHNEIDER METAL
BALTIMORE, MARYLAND		MANUFACTURING CO., CHICAGO, ILLINOIS
Elevator Screw: 7504-17		Ice Makers (Use w/Accepted Storage
Rotary Blancher: AK		Bin): RF-1051-UF-SS-DA
Inspection Conveyor: ST		Ice Makers (Use w/Accepted Storage
Blancher: HWB-...		Bin): RF-1051-UF-SS-W-DA,
S/S Destoner: DD		RF-L251-UF-SS-DA,
Pasta & Rice Rinser: RR-30-..		RF-L251-UF-SS-W-DA,
Vibro Breeding Unit, Consisting		RF-2051-UF-SS-DA,
of: Drum Breader-Duster, Model		RF-2051-UF-SS-W-DA
DBRS; Vibratory Breading Machine,		Ice Makers (Use w/Accepted Storage
Model VB; Batter Machine, Model		Bin): RF-600-UF-SS-W-DA,
BM; Drain Conveyor, Model DC.		RF-951-UF-SS-DA,
Pressure Cooker & Vacuum Cooler (For		RF-951-UF-SS-W-DA,
		RF-1251-UF-SS-DA,
		RF-1251-UF-SS-W-DA,
		RF-2051-UF-SS-DA,
		RF-2051-UF-SS-W-DA,
		RF-952-UF-SS-DA

<u>ROTATIONAL MOLDING INC.</u> GARDENA, CALIFORNIA 4-Way Fork Liftable Bulk Storage Bin: VB-28	33., 35., 36.. Series Plastic Containers With Lids: Small Round 26.. Series Cutting Boards: 33., 34.. Series Rack Carts: 33., 34.. Series Plastic Box w/Lid: 17., 33., 35., 36.. Series Plastic Containers or Drums w/Lids: 26.. Series Platform Truck: 44.... Series Measuring Cups: 3210, 3215, 3216, 3217, 3218 Scoops: 2882, 2884, 2885, 2886, 2887 Plastic Containers, Square w/Lids: 35., 3500 Series Square Container w/Lid - 50 gal.: Brute Big Wheel 3559 Cart - 7.5 Cu. Ft.: Big Wheel 5642 Heavy Duty Cart w/High Flotation Tires: Big Wheel 5642-10 Lid/Cover for 5642 series Carts: 5643 Tray for 5642 series Carts: 5644 Cart - 3.5 Cu. Ft.: 5654-61	Flour Duster: MSJ-.... Three Roll Sheeter: LUR-.... Compact Laminator System: CLS-..... Cheese Strewn & Conveyor: 896 Cross Roller: CP-6 Pizza Cutting Conveyors: PCC1-...., PCC2-.... Paper Cutting Conveyor: PPC1-.... Dough Hopper/Chunker: DH-R-430
<u>ROTOCAST PLASTIC PRODUCTS, INC.</u> MIAMI, FLORIDA Bulk Box-Natural: 30 Bulk Box Stack Lid-Natural: 30 Bulk Box - Blue: 30 Bulk Box Stack Lid - Blue: 30		<u>RYOWA REIKI</u> HONOLULU, HAWAII Slicer: RC-5000
<u>ROVEMA PACKAGING MACHINES</u> NORCROSS, GEORGIA Form, Fill, and Seal Packaging Machine: VPU-..., VPM-..., MVP-..., MVP-...K, VPUS-... VPX-..., VPX-HT-..., VPR-...		- S -
<u>ROYAL FILTERS</u> SPRINGFIELD, MISSOURI Continuous Oil Filter: Knight-...., PRINCE 18-..., KING 24-...		
<u>ROYAL SUPER-ICE COMPANY</u> SAN LEANDRO, CALIFORNIA Zero-Pak		<u>SACK METAL WORKS, INC.</u> WILMINGTON, MASSACHUSETTS Wire Belt Transfer Conveyor: WBTC Boning Conveyor: BC-1 Overhead Conveyor Casing Puller Frank Chill Tank: CCT-1 Dump Cart: DC 400, DC 600 Smokehouse Truck: 53, 54, 55, 56, 57, 58 Conveyor: IC-1, TC-1, BC-1, PC-1, OHC1, SVBC Table: PT-1, C, BB-1 Lazy Susan: TT-1, TT-2 Vat: CV-1 Vat Dumper: CVD-1 Sausage Dump Bucket: SDB1, SDB2 Pan Rack S/S or Galvanized: AT-70125 S/S Pans: 21 x 25 7/8 x 1 Wash Table: WT S/S Tank Truck: CVM Cutting Table w/Top of Sana-Lite, S/S and Sana-Lite in combination: G Cutting Table w/Top of Sana-Lite and S/S in combination: D Cutting Table w/Full Sana-Lite Top: A Cutting Table w/S/S Top: C1 S/S Conveyor: C4790 Smokehouse: SH-1 Grinder Parts Rack: GPR-1 S/S Curing Vat: CV-6 S/S Smokehouse Tree: OECT-2 Galvanized Smokehouse Tree: OECT-1 S/S Smokehouse Cage: OET-2 Smokehouse Cage: SH-C "T" Smokehouse Truck: SH Meat Tub: MT.. Meat Truck: T-1200 Galvanized Smokehouse Cage: OET-1 Paunch Trucks: PT-S, PT-G
<u>RTM, INC.</u> MEDFIELD, MASSACHUSETTS Grinder: 130E, 150E Auto Mincer & Mixer: TM-180 Patented Mincer & Mixer: TM-180.180 Open Mixer: Vacuum Mixer: Cube Back Fat Scalding Unit: Pre-Breaker: SG-201, SG-202 Pickle-Injector: N-138-SL Continuous Vacuum Stuffer: IC/4 Cube Dicer Machine: 5001 Conveyor Belt: 2001, 2, & 3 Pivoting Conveyor: 1881 Salt Distributor: 4001		
<u>RUBBERMAID COMMERCIAL PRODUCTS</u> WINCHESTER, VIRGINIA Food Box Lid: 3502, 3510, 3616, 3590, 3591, 3592, 3300 Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300 Plastic Containers, Small Round, w/Lids: 2600 Series Cutting Board: 33., 34 Rack/Cart: 33., 34.. Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17... Plastic Containers or Drums w/Lids: 2600 Series Platform Truck (with removable cover): 44., 44..., 44..-05 Tote Box: 624 Tote Box Lid: 625 Ingredient Bin W/Lid: 36.. Series Utility Cart: 3355 Ingredient Bin W/Lid: 2600 Food Box and Lid: 3300 Food Box With or Without Lids:	<u>RUBBERMAID APPLIED PRODUCTS, INC.</u> STATESVILLE, NORTH CAROLINA Plastic Box w/Lids: 1301, 1305, 1307, 1310, 1311, 1315, 1316, 1319, 1320, 1323, 1324, 1326. Plastic Containers or Drums w/Lids: 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH-.... Plastic Bins or Lids: 1128, 1124, 1126, 1127 Plastic Vats or Lids: 1108, 1109, 1110, 1118, 1119, 1120 Poultry Vat: S-.... Poultry Vat Lid: SL	<u>RUDOLPH FOODS, DIV. OF BEATRICE FOODS</u> CO., LIMA, OHIO Pork Rind Fryer: B
		<u>RUSSELL-ROANE, INC.</u> ST. LOUIS, MISSOURI Meat Tumbler MA... Liquid Smoke Spray Cabinet: U-18, CA-42-1
		<u>RUTHERFORD ENGINEERING, INC.</u> ROSCOE, ILLINOIS Akra-Pak Dispenser: LF..., SF... Belts Flat Cleat (Food Contact): CVM-8, DCVM-8 Akra-Pak Filler: OSF-..B, OSF-...-B, OSF-...-B Akra-Pak Slurry Filler: OSF-...-B, OSF-...-B, DOSF-...-B, DOSF-...-B
		<u>JOSEPH T. RYERSON & SON, INC.</u> CHICAGO, ILLINOIS Cutting Board: "Ryertex"
		<u>RYKAART, INCORPORATED</u> HAMILTON, OHIO Dough Mixer: HSM-... Two Roll Sheeter: 2RS-.... Circular Knife w/Shft: CKS-.... Folding Plates: FP-.... Depositor: SD-1 Nozzle: GP
		<u>SACKETT-CHICAGO</u> SCHAUMBURG, ILLINOIS S/S Vat Dumper: EFD-S-1
		<u>SAFELINE METAL DETECTION</u> TAMPA, FLORIDA Metal Detector: "Safeline"
		<u>SAIMA PASTA EQUIPMENT</u> EL TORO, CALIFORNIA Tortellini Machine: 4P

Automatic Tortellini Machine: ...P	CENTERVILLE, OHIOL-.AM,L-.AM, .AM...L, .AM....L
Ravioli Machine: ...RC	Couplers: PermaSeal PM......., PM....HS...	Mixer/Grinder: 1000/160, 1000/250, 1500/250, 2000/250, 3000/250
Ravioli Cappelletti Machine: ...RCM	w/Hoses: Protector, Guardian, Sentry, Defender Series	Lift: L10 Constant Flow Device CFD.
Automatic Dough Sheeter: ...KS		Automatic Bone Chip Eliminator: A/BES
Automatic Noodle Cutter: ...NC		Rota-Freezer: H-1200
<u>ST. REGIS PAPER COMPANY PACKAGING</u>	<u>SANITARY PROCESSING EQUIPMENT CORP.</u>	Filler and Capper: ROT-O-MIN 3000
<u>DIVISION, DALLAS, TEXAS</u>	<u>DEWITT, NEW YORK</u>	Shuttle Conveyor: "Square-doubler"
Indexing Machine: 4	"Feldmeier" S/S MultiTube Heat Exchanger: 2502	Vacuum Tumbler: VT 10
<u>SALEM-REPUBLIC RUBBER CO.</u>	<u>SANITARY SCALE COMPANY</u>	S/S Meat Truck: B30
<u>SEBRING, OHIO</u>	<u>BELVIDERE, ILLINOIS</u>	Vat Dumper: 863-1, 863-2
Rubber Hose: F33-33C-S01 (Not to exceed 3 feet in length when used to convey meat and poultry food products.)	Chopper-Grinder: 3800	S/S Inspection Table: 99
<u>SALVO MACHINERY COMPANY</u>	<u>SANI-TECH</u>	Meat Storage Bin: 600
<u>FALL RIVER, MASSACHUSETTS</u>	<u>ANDOVER, NEW JERSEY</u>	Meat Grinder: SIMO, Series 130, 160, 200, 250, 300, 400
Bacon Pellet Fryer: E-120	Sight Glass: TFSG PVC Sight Glass: 264-1520	Weighing Unit w/Infeed Conveyor & Sorting Unit: 332
<u>SAMPLA, S.A.</u>	<u>SANWA PROFESSIONAL CUTLERY, INC.</u>	Loaders: "Scamiro" K
<u>BARCELONA, SPAIN</u>	<u>KANSAS CITY, MISSOURI</u>	Curing Tank: C-...
Belts (Food Contact): Alier-100, Alier-100U, Alier-200, Alier-300, Ecovit-200, Ecovit-300, P20-X302	Vacuum Packaging Unit: SVP-10	Remote Grinder Head: 250/RGH, 200 RGH, 250 RGH, 300 RGH, 400 RGH
<u>SAMPLA, S.P.A.</u>	<u>SARTORIUS CORPORATION</u>	Simo Pump-Fed Microcutter: .../115 PFVARIO (250 & 300)
<u>MILANO, ITALY</u>	<u>BOHEMIA, NEW YORK</u>	Simotek Pump: 200/80, 250/100, 280/125
Belts (Food Contact) F5, F10, F20, F22, F30, P6, P10, P20-X302, F15, F21, F31, F10 0505-Z, F21 0505-Z, F21/10.05, F21/05.05Z, F21/10.05Z, F21/K, F61 1005-Z, P4, P7, P7A, P8, P10, P20	Scale: TS6100B, TS12, TS1200S	Dubra Cooker: DB-..., DB-....
Belts (Package Products) R10, R18, R20, S10, L10D, L20D, R11, R19, F10Z, P7Z, P10M	<u>SARTORIUS GMBH</u>	
<u>SANDOVAL MACHINE & TOOL COMPANY</u>	<u>GOETTINGEN, WEST GERMANY</u>	
<u>SANDOVAL, ILLINOIS</u>	Electronic Scale: 50P-S	
Wingette Machine		
<u>SANDUSKY FABRICATING & SALES CO.</u>	<u>W. J. SAVAGE COMPANY, INC.</u>	
<u>SANDUSKY, OHIO</u>	<u>KNOXVILLE, TENNESSEE</u>	
Conveyor: BC-1	Packout Conveyor: I.Q.F.	
Flight Top Table: FBT-1	Spiral Freezer Conveyor (Double Drum): 19977D	
Cutting Table: BT-1, BT-2	Spiral Freezer Conveyor (Single Drum): 19977S	
Viscera Inspection Table: VT-....		
<u>SANDVIK JAHN</u>	<u>SAVORY EQUIPMENT COMPANY</u>	
<u>HUNTINGDON, ENGLAND</u>	<u>NEPTUNE, NEW JERSEY</u>	
Continuous Oil Filter System: CPF-1, CMF-1	Conveyor Broiler: CB-..., CB-....	
Multiple Pass Belt Freezer: 600 Series, 6-....	Conveyor Oven: CO-..., CO-....	
Freezing Conveyor Belt: Vee-Rope	Conveyor Pizzamaker: RT-3PZ	
Chilling Conveyor: Glycol		
Deep Fat Fryer: F-10 DFG, F-10/16, F-10	<u>SAYE MACHINE SHOP</u>	
Slat Link Belting (Packaged Product Only): Wendway S/S	<u>MARYVILLE, MISSOURI</u>	
S/S Spiral Conveyor: Helimatic	Carcass Splitting Saw: DLX, PKR	
S/S Wirebelt Conveyor: A-...-115		
U-Bar Wire Rod Belting: Wendway S/S	<u>T. D. SAWVELL COMPANY</u>	
Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00	<u>MAPLE PLAIN, MINNESOTA</u>	
Wire Red Belting: Wendway S/S	Lidding Machine: 115-FDA	
<u>SANI-SERV</u>	<u>SCALE & AUTOMATION SYSTEMS, INC.</u>	
<u>INDIANAPOLIS, INDIANA</u>	<u>TUCKER, GEORGIA</u>	
Broiler: B-208E, B-230E	Bulkweigher: LR-5000	
<u>SANITARY COUPLERS, INC.</u>	<u>SCAN AMERICAN CORPORATION</u>	
	<u>MONTPELIER, VERMONT</u>	
	Loader: Scamiro K7	
	Frozen Block Conveyor: WK-400	
	Scamiro Loader: L7	
	Grinders: C-400-2T-70SSBW, C-250-1T-70SSBW, C-250-RSSSBW, C-160-1T-72SSBW, C-160-Car-SSBW, Universal C-400, C-250	
	"Wolfking" Single Shaft Mixer: SSM-..., Universal C-250	
	"Wolfking" Twin Shaft Mixer: TSM-....	
	Weight Classifier: S15-..A, S15-..A, S15-..0, S15-..0	
	Mixer:1-.AM,1-.AM,	

WEST GERMANY	SCHLUMBERGER INDUSTRIES GREENWOOD, SOUTH CAROLINA Flowmeter: M012-4, M...-4	HACKENSACK, NEW JERSEY Dough Sheeter "Rondo" 5/4-604 A, 5/4-603-B, SMK64, SMK63
SCHLUETER/DONTECH JANESVILLE, WISCONSIN S/S Rotary Drum Strainer: RDS 12-12	SCHUMP SALES, INC. GREELEY, COLORADO Plastic Bag Holder: 101	Dough Sheeter "Quarto" 10-C-800-L-001
SCHLUMBERGER INDUSTRIES, NEPTUNE MEASUREMENT DIVISION GREENWOOD, SOUTH CAROLINA Flow Meter (To be used with an acceptable fibre optic scope for inspection of interior surfaces.): S025, S050, S100, S200 Flowmeters: M025-4, M095-4, M150-4, M195-4, M250-4 Electromagnetic Flowmeter: FM...	SCHUTTE PULVERIZER COMPANY, INC. BUFFALO, NEW YORK Pulverizer: 20	Dough Sheet Former TBF
JACOB SCHMIDT & SONS, INC. HARLEYSVILLE, PENNSYLVANIA Conveyored Cutting Table Transfer Conveyor Over & Under Conveyor Trucks: AA, BA, CA, DA, EA, FA, GA, KA, MA Loin Truck: VA Paunch Truck: VA Offal Hanging Truck: ZA Smokehouse Truck: LA Shelf Truck (For Fully Packaged Product or Product on Trays): NA, LB Platform Truck, Aluminum (For fully packaged product or product on trays): HA S/S Chill Tank: DB S/S Pickle Tank: JA S/S Drum: QA, OA-1 S/S Meat Wash Sink: RA Rod Belt Conveyor: HB Hot Water Shrink Tunnel: CB, CB-1 Ham Glazing Tank (Heated): L.B. Tables: TA-C, TA-D, TA-E Cattle Head Inspection Truck: XA Lazy Susan: GB Stationary Viscera Inspection Table: WA Dump Truck: FB S/S Truck: VB Meat Tumbler: TU Ham Boning Conveyor: HBC-.. S/S Dumper: DU-. DUT-.	SCIENTIFIC-ATLANTA INC. ATLANTA, GEORGIA Packaging Machine: Versapac, VACO, RV-100	SEFFELAR & LOOYEN, INC. HOLLAND, MICHIGAN "KS" Stuffer: P6... "Selo-Protecon" Pickle Injector: SPI.., SPI.S "Selo-Protecon" Bone Press: SBP-.. "Selo" Hind Foot Brushing Machine: SHB-20 "Selo" Front Foot Brushing Machine: SFP-10 "Selo-Protecon" Meat Tumbler: SMU-.. "Selo-Protecon" Vacuum Ham Press: SUP-20N "Selo"-Protecon Tenderizer PMT 40 "Selo":KS Automatic Chopper Mixer Emulsifier FD-9 Pickle Injector: SPI-440, SPI-208 Nijhuis Automatic Scalding Tank: "Turn-O-Matic" Ntom-.... Dehairing and Flaming Machines: "Goliath" NDF-....D, "Goliath" N-...-D Moving Top Table w/Washer: NMTT-... Multi Purpose Polishing Machine: "NIJHUIS" NPM-.. NIJHUIS Singeing Machine: NSF "Spitfire".... NIJHUIS Scalding Tank: NST-... Scalding and Dehairing Machine: NHDGE-..., NHDGG-.... NSLSE-..., NSLSG-.... Dehairing Machine: "TARAZAN"--- Pork Grader: PG-100 Whip Cabinet: "Selo" -7.. Dryer: "SELO"-7.. Belt Grilling Machine: HBG-... Hoghead Deboning System: BP-1000 Separator (Meat): "Selo" D182 Meat Tenderizer: "SELO" SMT-50 Separator Belt: D-182, Selo S-182-KV Leaf Lard Starter: "SELO" LS-40
SCHMIDT SPARRA SYSTEMS BRODBECK, PENNSYLVANIA Flexi-Filler: TFSF-2242-RH	SCOTT TURBON MIXER, INC. VAN NUYS, CALIFORNIA Mixer: PMSM, TMSM, HRSM Turbon Mixer: ILSM	SENSOR PRODUCTS, INC. SOUTH BEND, INDIANA S/S Scale: A-200, M-100
KARL SCHNELL INCORPORATED ELK GROVE VILLAGE, ILLINOIS Chopper/Mixer Emulsifier: FD..... Stuffer: "KS" P6-...	SEAL RITE MANUFACTURING FULLERTON, CALIFORNIA Heat Sealing Machine: SRM-II-W	SENZA-GEL CORP. NEWARK, NEW JERSEY Ham Processing Machine: L, D
CONRAD SCHOLTZ AG FEDERAL REPUBLIC OF GERMANY Belts (Food Contact): White Flexoglide Balscholit E200/2	SEALRIGHT COMPANY, INC. KANSAS CITY, MISSOURI Sealers: Vari-Pak-20, VP5, VP30 Forming Machine Convocan: CVA	SERVPAK CORPORATION NEEDHAM HEIGHTS, MASSACHUSETTS Heat Sealer: 111-.., 111-.
HELmut SCHRODER GMBH WEST GERMANY Pickle Injector: N40-..-LS/K, N61-..-LS/K, N138-..-LS/K, N184-..-LS/K	K. C. SEELBACH CO., INC. RHINEBECK, NEW YORK Smokehouse: "Smokemix" Continuous Sausage Process: C227	SEYMOUR FOODS, INC. TOPEKA, KANSAS Egg Breaker Separator: "Mini" 104
	G. A. SEEWER RONDO SALES	SFB PLASTICS BRIGHTWATERS, NEW YORK Plastic Freezer Spacer: SFB516
		S AND F SHEET METAL & WELDING WORKS, INC. , NEW YORK, NEW YORK Tables: CBT, TMT, UWT, CST, SST Truck: SLTK, SHT

Tanks: PKT, CBT, CKT Meat Tumbler: D73 Conveyors: WB-1002, PB-20... Incline Conveyor: PB-24... Boning Conveyor: SB-85... Cutting Conveyor: PB-33... Viscera Inspection Conveyor: VC-90-535 Ham Mold Vacuuming Machine: CAUIX5 Cooker: ACL... Browner: ABL... Cooling Chamber: I.K.L.	S20, S30, L20D, L20C, L20S, W-1, W6, U10, U20, U30, U60, D10, D11, K5, K15, P11, U5, U11, S21 Belts (Packaged Product Only): R10, S15, L15D, R18, R20 Belts (Food Contact): REVO C., D..., N.. Belt (Packaged Product Only): L10D, L10M Belt Food Contact: Polyflex, Polyflex Type S, P-8, Polyflex 20S	E3/1 UO/U2-C white FDA, E12/2 UO/U0-C colorless transparent FDA, E12/2 UO/V20 white FDA, E4/2 UO/UO FDA, E18/3 UO/V/UO FDA Blue, E18/3 UO/V/UO FDA Orange, E18/3 UO/V/UO FDA Transparent, E12/2 UO/V/UO FDA Transparent Fastener (For packaged product only): KS
SHAFER MANUFACTURING CORPORATION SIDNEY, OHIO "M" Mixer: BE/W Horizontal Mixer: ...HS, ...SS, ...DS	D. E. SHIPP BELTING COMPANY WACO, TEXAS Belt (Packaged Product Only): Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex 3, Ny-Top, Tuffy Special 75, Grip-Tex Special Belt (Food Contact): White-175-PVC-C.O.S., White-175-PVC-C.B.S., Food-King 1-W, 28-NOS, 58-NOS, 78-NOS Belt (Food Contact): 98-NOS, Teftex-32, Teftex-22, Kleen-Tex 2, White-Tex-142, A-White-Tex-143, A-White-Tex-144, A-Sno-Tex-Jr, A-Sno-Tex, 29-WC, Food-King Jr, Food-King-3W, A-Tuffy-90, Sno-Tex-Jr, Can-Pac, "Sani-Cleat", "PVC Cleat	SILVERLINE SYSTEMS DIVISION OF INDU-TRONICS, GAINESVILLE, GEORGIA Automatic Poultry Sizing Scale: A-20, A-22, A-24
SHAMROCK INDUSTRIES, INC. MINNEAPOLIS, MINNESOTA Lard Filling Machine: C-3L	SILVERSON MACHINE, INCORPORATED EAST LONGMEADOW, MASSACHUSETTS Flashbend Unit: FLB45	
SHANKLAND'S SERVICE & SALES, LTD. BROOKFIELD, ILLINOIS Bizerba Slicer: A-301FB with S/S Acceptable Table		SIMCO/RAMIC CORPORATION MEDFORD, OREGON Vision Sorting System (Non-Meat or Poultry Products): 1200, 1250, 14000, 13000, 1275, 1225, 13250, 12000, 12500, 1300, 13000, 1375, 13750 Defect Collection Conveyors (Non-Meat or Poultry Products): 3300, 3350
SHANKLIN CORP. AYER, MASSACHUSETTS Hy-Velair Sealer: S-3C-DA Automatic Wrapper: HS-1 DA Wrapping Machine: HS..-DA Form-Fill-Seal Machine: F-1-DA	THE SHULTZ COMPANY NEW YORK, NEW YORK S/S Tables: BT....L, DT....L, PT....L, MT....L, CT....L, MR-157 (without superstructure)	SIMMONS ENGINEERING AND/OR SIMMONS INDUSTRIES, DALLAS, GEORGIA Electric Stunner: Power Pak 5 Head Puller: SHP-1 Poultry Stunners: SF-5000, PS-5100, SF-7000, PS-7100 Prescalding Conditioner: PC-7000 Automatic Lung Machine: SL-8000 Automatic Oil Sac Cutter:SOS-9000 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Automatic Neck Cutter and Oil Sac Remover: SNCOS-1011 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Poultry Killing Machine: Electric SK-4, Hydraulic SK-5 Automatic Neck Cutter and Tail Remover: SNCTR 1011 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Neck/Skin Cutter: SNSC1011 Venter/Opener: SVO-1011 (Surfaces
SHARPLES-STOKES DIV. PENNWALT CORPORATION, WARMINSTER, PENNSYLVANIA Raw Fat Heater (Tank): H.... "SuperDCanter" Centrifuge: San P5400, P-600 San, P-660 San, SAN P-5000, P-3000 San, P-3400 San "Super" Centrifuge: AS-16 S/S Tank: PF..., CF..., ST... S/S Super Centrifuge: AS-26	SHUTTLEWORTH, INC HUNTINGTON, INDIANA Slip Torque Conveyor: S-20	
SHELF-KOTE ENTERPRISES, LTD. BARRINGTON, ILLINOIS Wire Shelving (for packaged product only): Amco II w/Corvel Nylon Coating	SIEGLING AMERICA, INC. ENGLEWOOD, NEW JERSEY Belts (Food Contact): E3/1U0/U2 FDA, E8/2U0/V5 FDA, E3/2U0/U2 FDA, E10/MV1/V10 FDA, E2/1 UO/U2 FDA, White Transilon E5/20/V3 FDA, Transilon: E8/2V5/V5 FDA, E12/2V5/V10 FDA, E18/3V5/V10 FDA, Transilon P3/1 FDA, P5/1 FDA, P6/2 FDA, P7/1 FDA, P10/1 FDA, P10/2 FDA, P14/2 FDA, P27/3 FDA, E15/MV1/V10 FDA Belts (Packaged Product Only): Transilon E2/1U0/U0 FDA, E3/2U0/U0 FDA, E8/2U0/V20AR, E8/2U0/V5NP FDA, E12/2U0/V20FG FDA, E12/2U0/UH FDA, E12/2U0/U0 FDA, E12/2UH/UH FDA Belts, Transilon E8/2 U08 FDA Belt (Food Contact): E-20-H-NA, E-30-H-NA, E4/2U0/U2 FDA, K-10, K-10 "Notched", K17 white FDA, T20 white FDA, L40 white FDA, L60 white FDA, L80 white FDA, F20/3 white FDA, F30/8 white FDA, E20S-NA, E3/1 UO/UZ-NA white FDA	
SHICK-TUBE VEYOR CORP. KANSAS CITY, MISSOURI Sifter (Gyro-Flex): 150 Bulk Flour System		
SHINGLE BELTING COMPANY PLYMOUTH MEETING, PENNSYLVANIA Ribbon Type: Hi-Cap Veethane, Hi-Cap Roundthane, Roundthane, Veethane 1 Ply Flat Type: Poly-C Belts (Food Contact): P5, P10, F6, F10, F14, F20, F22, F30, S10,		

<p>of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)</p> <p>Belt Conveyor: SBC-.....</p> <p>Turkey Head Unloader: SHU-1011</p> <p>Mixer: ...-1-. AM,-1-. AM</p> <p>Fecal Remover/Bird Washer: SFRBW-1011 (To be used in piping room only.)</p> <p>Inspection Platform: SIP-1700</p> <p>Automatic Cropper/Neck Breaker: SCR-2300</p> <p>Inside Outside Final Bird Washer: SBW-3100</p> <p>SIMON-JOHNSON, INC.</p> <p>KANSAS CITY, MISSOURI</p> <p>Poultry Killer: (Kil-Kleen) 60-AK</p> <p>Packing Machine (J-Pack): JPL</p> <p>Packaging Machine "Packette 20": AS-...</p> <p>Giblet Pack Machine: J-100 AFP</p> <p>Giblet Pumping System: Chicken GPS</p> <p>Deboning Turkey Shackle: TDS</p> <p>Shackle Release: AKO-B</p> <p>Bird Selector (Electronic): SS</p> <p>Turk-E-Tie Unit: TT</p> <p>Giblet Chiller (Modular): PGCR</p> <p>"YANAGIYA" Deboner: Y-300</p> <p>"YANAGIYA" Strainer: Y-1000</p> <p>Chicken Scalder (2-Pass): CDFPF</p> <p>Chicken Scalder (3-Pass): PFCS-3</p> <p>Chicken Scalder (4-Pass): PFCS</p> <p>Turkey Scalder (2-Pass): TDFFP</p> <p>Turkey Scalder (3-Pass): TDGS-3</p> <p>Turkey Scalder (4-Pass): TDGS</p> <p>Turkey Giblet System: TGP-Modified</p> <p>Cut-Up Bin: DBC-A</p> <p>Poultry Chiller: PC-48, PC-60</p> <p>Poultry Chiller Rotary Discharge Elevator: RDE</p> <p>Conveyor Belt Splice: BC</p> <p>Scrubber Type Picker: PS</p> <p>Cut-Up Shackle: 11-CUSS</p> <p>Turkey Evisc. Shackle: CT-ESS, TESS</p> <p>Evisc. Shackle (Straight Shank): 2 EV-SS</p> <p>Rigid Eviscerating Shackle: REV</p> <p>Turkey Dressing Shackle: TD-SS</p> <p>Shackle: BDNR-312-SS, CDNR-312-SS</p> <p>Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8</p> <p>Preflight Picker: PNP-CI, PNP-TI</p> <p>Hooley Giblet Wrapper: JHGW</p> <p>Lung Extractor: ALEP</p> <p>Head Cutter (Single & Double): AHC</p> <p>Automatic Head Cutter: AHC II...</p> <p>Packaged Giblet Elevator: GE</p> <p>Automatic Eviscerator (Manual positioning of viscera necessary for inspection. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III</p> <p>In-Line Giblet Chilling System:</p>	<p>ILGPS</p> <p>Piston Giblet Pump: CPGP</p> <p>Hydro Spray Scalder: HSS</p> <p>Automatic On Line Stunner: AOLS</p> <p>Negative Air Offal System: NAOS</p> <p>Combination Giblet Chiller: PNC-...., PNCR-....</p> <p>Giblet Water Separator: GWS</p> <p>Product Conveyors: SBC</p> <p>Straddle and Wing Picker: CP</p> <p>Automatic Venting Machine: (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..</p> <p>Demand Hand Wash Valve (Hand Activated): GJHW</p> <p>Open Hand Wash Valve: GJOH</p> <p>Water Rail Installation: WRI</p> <p>Water Drain Hopper Assembly: WDH</p> <p>Pickup Funnel: PF</p> <p>Slide Valve Assembly: SV</p> <p>Hydra Sieve Assembly: HS</p> <p>Giblet Water Separator: SGWS</p> <p>Automatic Bird Unloader: RAKO</p> <p>Automatic Poultry Sizing System: "Chickway" CESS</p> <p>Outside Bird Washer: OBWD</p> <p>Combination Bird Washer: CAWD</p> <p>"Low Vac" Cavity Vacuum Unit: VCU</p> <p>Inside/Outside Final Bird Washer: IOBW</p> <p>Belt Picker: BF-...</p> <p>Automatic Opening Cut Machine: OC</p> <p>(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)</p> <p>Giblet Scalder (Low Profile) LPS...</p> <p>Bird Unloader: 90 AKO</p> <p>Positive Control Poultry Chiller PCC</p> <p>Giblet Wrapping Machine: HSGW</p> <p>Parts Sizing Shackle: PSS</p> <p>Poultry Picker: D.D.P.</p> <p>Thigh and Drum Deboner: D&H CD...</p> <p>Poultry Sizing System: SJSS</p> <p>Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS</p> <p>Automatic Venting Machine: AVU-..</p> <p>Breast Splitter: LSBS 52-II</p> <p>Automatic Killing Machine (Poultry): ASK III</p> <p>Multi-Cut Automatic Cut-Up Machine: MC-60</p> <p>Viscera Pak Remover: VPR</p> <p>Inspection Work Platform: SJWP</p> <p>Inside/Outside Final Bird Washer: IOBW-16</p> <p>Breast Deboning Machine: TBW 250</p> <p>Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with 180 degree F water or solution of</p>	<p>20 ppm residual chlorine at point of use): OCIII</p> <p>Inspection Platform: 421-000</p> <p>Automatic Cropping Machine: SJC</p> <p>End Loading Conversion for PCC Chiller</p> <p>Neck Breaker: "Linco" SJNB</p> <p>Two Stage Hydra Fall Scalder: 2-SHFS</p> <p>Automatic Eviscerator (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcass must be sanitized between each use with 180 deg. F. water or solution of 20 ppm residual chlorine at point of use.): SJAEL</p> <p>Fat Remover: SJFR</p> <p>SIMPLEX FILLER COMPANY</p> <p>HAYWARD, CALIFORNIA</p> <p>Filling Machine: 400, 440</p> <p>Piston Filling Machine: AS-1, F-1, V-100, "V" Series V-..., V-....</p> <p>Twin Piston Fillers: T-1, Dual-F, DT-1, V-200</p> <p>SIMPSON WELDING SERVICES, INC.</p> <p>GAINESVILLE, GEORGIA</p> <p>Box Dumper and Deicing Unit: DI-2001</p> <p>SINGER PRODUCTS CORP.</p> <p>SMITHVILLE, OHIO</p> <p>"Spiralveyor" Conveyor (S/S Frame): SCL</p> <p>"Spiralveyor" Conveyor (Galvanized Frame): SC-2</p> <p>Conveyor: SSB-...-..., SSC-...., SSB-1</p> <p>S/S Roller Conveyor: SSC-5</p> <p>Powered Roller Conveyor: SSC-6</p> <p>SIPROMAC, INC.</p> <p>DRUMMONDVILLE, QUEBEC, CANADA</p> <p>Vacuum Packaging Machine: 650A, 600A, 550A, 420A</p> <p>SIRCY AND ASSOCIATES</p> <p>NORCROSS, GEORGIA</p> <p>Twin Line Cup Packaging Machine: DL-200</p> <p>Filler: F-10</p> <p>Single Lane Cup Packaging Machine: SL-100</p> <p>Sir Seal Machine: SSH</p> <p>SKINNER SYSTEMS INC.</p> <p>CHICAGO, ILLINOIS</p> <p>Skinning Machines: "Grasselli" 50A, GG-35G, GG-50G, GG-45, GG-35PB, GG-35P, GG-50A, GG-80, GG-50E, EX35P, EX45CP, NX450, N520, 45PS, N350-M-F, N350P, A35, A35CP, MS475P, MS475-M, T30-P, T30-S</p> <p>Jowl Slasher: N520JS</p> <p>De-Rinding Machine: N-520</p> <p>Ham Skinner: "Grasselli" 50A</p> <p>Automatic Skinner: "Grasselli" N520</p> <p>SMALLEY MANUFACTURING CO. INC.</p>
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KNOXVILLE, TENNESSEE

Gyro Bucket Lift: 16
FlexIt Conveyor: W4
Slicing Machine: SS
Conveyor: SD
Incline Screw Conveyor: S4-...
Seasoning Applicator: A,
A-....SS-USDA
SMC Tumbler: ST-....0...
Pneumatic Salter: SPS-...
Noodle Picking Machine: SMC-24-5
Hydraulic Dump Station: SMC-2400
Pneumatic Diverter: SPD
Airlock: SAL
Cyclone Receiver: SCR
Incline Cleated Conveyor:
LLF-....
Vibratory Feed Hopper: LLFH-...,
LLFH-...SS-USDA
Vibrating Conveyor: HV-....
Gyro-Lift Bucket Conveyor:
P-...SS..., SP-...SST-...,
SL-...SST..., LP-...SST...,
LL-...SST..., IP-...SST...,
IL-...SST...
Troughed Bed Conveyor:
TB-....-SS, TB-.....-SS-USDA
Electro Mechanical Conveyor:
EM-....-SS, EM-....-SS-USDA,
EM-....-SS-USDA
Inclined Belt Conveyor:
IB-....-SS, IB-....-SS-USDA
Stor-Veyor Bin: SVB-....-SS
Vibratory Conveyor: AUTO-GLIDE
AG-....-SS,
AG-....-SS-USDA,
AG-....-/....-SS-USDA
Stainless Tumbler: T-....-SS-USDA
Incline Conveyor: IL-....-SS-USDA
Hydraulic Vibrating Conveyor:
HV-....-SS-USDA,
HV-.../....-SS-USDA
Bucket Elevator:
SP-....-SST-USDA,
SL-....-SST-USDA,
IP-....-SST-USDA,
IL-....-SST-USDA,
LP-....-SST-USDA,
LL-....-SST-USDA,
Belt Conveyor: RB-....-SS-USDA
Stor-Veyor: SVB-....-SS-USDA
Chain Conveyor: WB-....-SS-USDA
Noodle Picker: NP-....-SS-USDA
Electro-Magnetic Vibrating Conveyor:
EMC2-....-SS-USDA,
EMC2-.../....-SS-USDA

SMECO INDUSTRIES INC.**CHICAGO, ILLINOIS**

Meat-Wash Table
Continuous Chill System: 1500
Meat Press: 100-F, 110-F, 120-F,
102, 2110
Opie Meat Press: 200-F
Belt Conveyor: 302F
Conveyored Boning Table: 1701F
Bottom Dump Bucket: 426
Screw Conveyor: 365, 366
Stuffer: 107-CB, 110-L1, 110-L2
S/S Vat: 430-X
Lazy Susan: L7L0, L7L1
Table: 235
S/S Tripe Umbrella: 606-X

S/S Tripe Washer: 630

Injecto Feed Table
Truck: 435
Fat Wash Tank: 698X
S/S Tank: 1101
Conveyor: 352, 362
Koshering Table: 196
Hog Viscera Inspection Table: 304-F
(sanitized with 180 F. water.)
S/S Stationary Boning Table: 202,
204
Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS
Skinning Machine: 500P

SMITH EQUIPMENT COMPANY**CLIFTON, NEW JERSEY**

Conveyor: FQP-3643, HQP-3620,
FT-1221, IFT-187, PCT-3676,
FT-1849, MB-..., FC-..., FT-...,
TT-..., FM-..., FI-..., BT-...
Vacuum Packaging Machine:"HAMMERLE"
VT-....

Packaging Machine "Supervac":
GK-...

Pickle Injection Machine:"Jet
Injector" PSM-...

Continuous Vacuum Stuffers:
RS-..., "RISCO" RS-...

Dicer:"Ruhle" MR-...

Pickle Injectors:"Pokomat" P-....,
SP-....

Hot Water Shrink Tank:"Mewag"
SA-....

Front End Discharge Mixer:"Risco"
RS-....

Vacuum Packaging Machine:
"Dynavac" TA-..., "Smith-Vac"
CM-117, "Smith-Vac" CM-217, CM-...

S/S Vacuum Tumbler:"Ruhle" TR-...

Breaker/Grinder (For Frozen Meat):
"Laska" GFS..., WWG..., WG-....

Cutter: "Laska" K-..., KE-...,
KT..., KU...

Bowl Cutter: C-35

Smokehouse: STH-..., STH-....,...
STHH-....

Mixer: "Smith" Mix-...; "LASKA"
ME-....

Piston Stuffer: "Smith" H-..S

Vacuum Tumbler: "Smith" GTC-1-....,
GTC-2-....

Grinder: TR-..B, TR-..C, TR-...;
"LASKA" WW..., WW....

Piston Stuffers: "RISCO" IV-...

Prebreaker: "Alitecna" P-...

Vacuum Tumbler: VV-T-..., VV-....,
VV-....

A. O. SMITH HARVESTORE**ARLINGTON HEIGHTS, ILLINOIS**

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY**BUFFALO, NEW YORK**

Converter: 86X
Transfer Pump: BDL-101
"Buffalo" Hydra-Loader: E-LHM-100
Hydra-Cutter: 3S, 5S, 8S
Grinder: 63BG, 66BG, 66BX, 78BG,
556, 441

Grinder Tray: 78BX

Stuffer: 100C, 200C, 300C, 400C,
500C,NS

"Buffalo" Vacuum Blender: 1500,
2000, 3000, 4000, 5000, 8000,
10,000

"Buffalo" Blender: 1500, 2000,
3000, 4000, 5000, 8000, 10,000
Continuous Filler: MK-II-A-...,
MK-II-E...

Stuffer w/Plastic Piston:CN,
s/s Stuffer: SRD...

Silent Cutter (Converter): 58XS,
86XS

Silent Cutter (Hydracutter): Mark-3
SS, Mark-5 SS, Mark-8 SS

Casing Applier: 1000-SM, 1000-CM

Mixer: MRD-35, MRD-50, MRD-60 (This
is with the understanding that
suitable facilities will be
provided to permit daily cleaning
and inspection of the paddle
shaft ends and the seals at both
the drive and idler ends of the
mixers.)

Vacuum Mixer: MR-...

SMOKAROMA**BOLEY, OKLAHOMA**

Pressure Cooker (stainless steel
liner): CU-300-LM, A..5

SOLARONICS, INC.**ROCHESTER, MICHIGAN**

Infra-Red Oven: P-....

SOLBERN CORPORATION**FAIRFIELD, NEW JERSEY**

Tumble Filler: PTF-D, PTF-Q,
PTF-DP, PTF-DPL

Transfer Tumbler Filler: TPTF

Product Spreader: PS-747

Liquid Filler: 3, LF-110, LFF-72

High Speed Briner: HSVB

Liquid Filler: LF-72, LF-103,
LFF-103, LFF-133, LFF-133 (as
modified)

Briner: LSB

SOMERSET INDUSTRIES, INC.**SOMERVILLE, MASSACHUSETTS**

Dough Rolling Machine: CDR, UR

SONCINI MACHINE**PARMA, ITALY**

Blowing Tunnel: TSO-841

Straightening Conveyor: TRD/851

Vein Pressing Tunnel: TSV/851

Massaging Machine: FPE 761/HSR

Washing Machine (Establishment
operators must have an approved
water re-use procedure): AWMH/US
802

Pre-Salting Machine: PSA 802/US

Salting Machine: ASM/841

Automatic Press: PRS/4

Pneumatic Boning Machine: D8761/P

Ham Sewing Machine: SCP/816

VINCENT S. SONDEJ**CHICAGO, ILLINOIS**

MULTI-LEVEL BONING CONVEYOR: SERIES 17 CONVEYORS: SERIES 17A	WHITE-TEX 144, SNO-TEX JR., SNO-TEX, 29-WC, FOOD-KING JR., FOOD-KING-3W, TUFFY-90, 100-COS, GREY TEX, FOOD KING 1-W POLY TAN, 2 AND 3 PLY RIBCLEAT 69, TUFFY 80-COS SPECIAL WHITE, TUFFY 60-COS SPECIAL WHITE, SNO-TEX SUPER CLEAT, POLY-KING 2 WHITE, WHITE PVC CHEVRON TOP, TUFFY 50-CBS SPECIAL WHITE, TEV-TEX 22, TEV-TEX 32, TEV-TEX 144, FOOD KING 3W WITH MOLDED CLEAT, CAN PAC, 38-NOS SPARKS FOODTHANE BELTING, MULTI-TEMP, BI-FLEX WP210, THIN-N-TUFF 75 WHITE, TUFFY-II TAN ULTRA KOOL I, ULTRA KOOL II APF-W-1020, APF-W-1030, ULTRA KOOL II LIGHT, MONO-FLEX WP210H, MONO-FLEX WU110, MONO-FLEX WU210	SPLAWN BELTING BURLINGTON, NORTH CAROLINA BELTS (FOOD CONTACT): 1M6 UO-U2 PN FDA, 2M5 UO-U2 HF FDA, 2M5 UO-U2 HF FDA(ANTI-STATIC), 2M12 UO-V15 FB FDA, 2M12 UO-V15 LT FDA, 2T12 UO-V15 ST FDA, 1M4 UO-U2 HF FDA, 2M8 UO-U2 HF FDA
SONOCO PRODUCTS COMPANY HARTSVILLE, SOUTH CAROLINA NITROGEN GAS FLUSH SYSTEM: CCAN-10...		V. B. SPLAWN & SON, INC. BURLINGTON, NORTH CAROLINA BELT (FOOD CONTACT): 2M8-UO-V5-PN, CHIORINO 2M5 UO-U2 PN FDA
SORTAWEIGH, LTD. ALDERSHOT, HAMPSHIRE, ENGLAND WEIGHT CLASSIFIER: S15--A, S15--A, S15--0, S15--0 M15--0, M15--0, C15--0, 220--0, 230--0, 450--0, 460--0, 470--0		SPRAY-DYNAMICS COSTA MESA, CALIFORNIA BUTTER METERING PUMP: SD-100 UNI-SPENSE DRY INGREDIENT DISTRIBUTOR: 19.... DRUM TUMBLER: 172-1
SOUTHCENTRAL ENGINEERING HOT SPRINGS, ARKANSAS ROTAR-TALON: 500, 1000 ROTAR FLAKER: SC-1000		SPRAYING SYSTEMS COMPANY WHEATON, ILLINOIS AUTO JET AUTOMATIC SPRAY GUN: 11024-22 AUHSS
SOUTHERN SAW SERVICE ATLANTA, GEORGIA BONE CHIP REMOVER: BC HOSE: "POLY-BRAID" RF-000		SPRINTER SYSTEMS, INC. EAST WINDSOR, CONNECTICUT TRAY FORMER: MPH-T LID SEALER: 3FT/ES CARTON FORMER: MPH THREE FLAPLID SEALER: 3FT
SOUTHERN PROCESSING AND EXPORT COMPANY ROANOKE, TEXAS HOG SKIN PULLER: 101		SPROUT-BAUER MUNCY, PENNSYLVANIA SIFTER: SS34-S-238
SOUTH RIVER MACHINERY, INC. HACKENSACK, NEW JERSEY NOODLE CUTTER: NC-300 MANICOTTI/CANNELLONI SYSTEM SYSTEM- MC-212-600 CONSISTING OF: SHEETER: SH-212-600 BLANCHING TANK: BT-212-600 COOLING TANK: CD-212-600 PROCESS CONVEYOR: PC-212-600 FILLER PUMP: FP-212-600 ECCENTRIC KNIFE: EK-212-600 FLIPPER-ROLLER: FR-212-600 PUSHER: P-212-600 RAVIOLI MACHINE (TUBE TYPE): RS-43-TT DOUGH MIXER-KNEADER: SSM-50 PISTON TYPE RAVIOLI MACHINE: RAP-6		SQUARE FOOD ENGINEERING, INC. NORTH CHILI, NEW YORK BELT GRILL:
SPAN TECH CORPORATION GLASGOW, KENTUCKY DESIGNER SYSTEM: F.A. DESIGNER SYSTEM BELT (FOOD CONTACT): MS		SQUARE FOOD PROCESSING MACHINE ELMHURST, ILLINOIS MEAT FORMER (W/DISCHARGE CONVEYOR): MEDIMAT-B, GIANT-B
SPARKLER MANUFACTURING CO. CONROE, TEXAS S/S HORIZONTAL PLATE FILTERS: 14D, 18D, 33D, 14S, 18S, 33S, 12VR, 17VR, 32VR		SQUARE CO AB MALMO, SWEDEN MEAT FORMER: GIANT-A, GIANT-B, MEDIMAT-A, MEDIMAT-B, MINIMAT
SPARKS BELTING CO. GRAND RAPIDS, MICHIGAN BELT (PACKAGE PRODUCT ONLY): GRIP-TEX, SNO-FLAKE 143, SANI-TEX, KLEEN-TEX-3, NY-TOP, TUFFY SPECIAL 75, GRIP-TEX-SPECIAL BELT (FOOD CONTACT): WHITE-175-PVC-C.O.S., WHITE-175-PVC-C.B.S., FOOD-KING 1-W, 28-NOS, 58-NOS, 78-NOS, 98-NOS, TUFFY-60-COS-GREEN, TEFTEX-32, TEFTEX-22, KLEEN-TEX 2, WHITE-TEX-142, WHITE-TEX-143,		SQUIRE INTERNATIONAL SYSTEMS, LTD. ONTARIO, CANADA CUT-OFF VALVE: COV2-000
	SPEE-DEE PACKAGING MACHINERY INC. STURTEVANT, WISCONSIN AUGER FILLER: 1000, 2000	STAINLESS PRODUCTS, INC. SOMERS, WISCONSIN AIR-ACTUATED VALVES: SP160, SP161
	THE SPENCE CORPORATION MILWAUKEE, WISCONSIN S/S HOLDING TANK: HPT-40...	STAINLESS STEEL FABRICATORS LA MIRADA, CALIFORNIA S/S LIFT TRUCK: 400, 600 SMOKEHOUSES CAGES: SC-000, 08-05... SMOKEHOUSE TREES: ST-000, 08-06... CUTTING TABLES: 3306, 3306-S, 11-01..., 11-02 SHELF TRUCKS: 4815, 5813, 5814, 5833, 5834, 5835 S/S PAUNCH TABLE: 02-29-00 MEAT STORAGE BIN: 01-08 S/S PAUNCH TRUCK: 02-28-00 PAUNCH TRUCK S/S PLUCK PAN: 02-28-00 VERTICAL LIFT TRUCK: 05-08 TRIPE UMBRELLA: 02-33-00 S/S DRUM: 01-01-00
	SPENCER BOILER & ENGINEERING CO. SOUTH GATE, CALIFORNIA HEAT EXCHANGER: SB-13	
	SPIES TRADING COMPANY, INC. BLOOMFIELD, NEW JERSEY HAM NETTING MACHINE (MODIFIED): 10171	
	SPIRAL-MATIC CORP. FARMINGTON, MICHIGAN SPIRAL-MATIC AUTOMATIC HAM SLICER: A	
	SPIROCUT EQUIPMENT COMPANY FORT WORTH, TEXAS SPIRAL HAM SLICER: T-2000	

S/S Meat Trucks: 05-0., 05-0..
 S/S Meat Trees: 03-02--
 S/S Cattle Head Flush Booth: 02-20--
 Flat Bed Truck (with solid bed):
 05-10--
 Multideck Freezer: MD-....
 Broiler: BGF-....
 CO2 Snow Hood: 12-03--
 Deep Fat Fryer (w/Hydraulic Liftout
 Conveyor): 12-....
 Overhead Bone Conveyor: BC-....
 Moving Top Boning Table: BT-....
 Dual Stuffing Horn: 12-04--
 Conveyor: TC-....
 Wire Belt Transfer Conveyor: WC-....
 Pre-Cool Conveyor: PC-....
 S/S Conveyor: AC-....
 Oil Storage Tank: 12-18--
 Continuous Oil Filler: 12-17--
 Convection Broiler: 12-06--
 Buggy Lift Dumper: BD-....
 Screw Conveyor: SC-....
 Drum: 01-01--

A. E. STALEY MFG. COMPANY
DECATUR, ILLINOIS
 Automatic Cooking System: Steam Jet

STAMP CORPORATION
MADISON, WISCONSIN
 "Little Badger" Cheese Cutter: 200
 Cheese Cutter 400
 Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANY
**DIVISION/THE STANDARD CASING COMPANY,
 INC., NEW JERSEY, NEW JERSEY**
 Sausage Stuffer: VOGT-Hydromat
 Plastic Tote Box: B-1210
 Plastic Maxi-Tainer Box: BB-1135
 S/S Tub: 97, 61, 63
 S/S Truck: 20, 48, 36, 18, 18C, 9,
 50, 110, 112, 114, 118, 120, 125
 S/S Drums: 30, 55, 60, 100
 S/S Storing & Roasting Pans:
 S-107A5, S-107A6, S-107A7,
 S-107A8, S-107A9
 S/S Top Packing & Utility Table:
 254
 S/S Shelf Truck: 6220, 6130
 S/S Ingredient Bins: PB-75, PB-150,
 PB-250
 Cutting Board: Hygenia
 Poly Tubs: 35, 50, 75, 52D, 80D
 Poly Boxes: 1720, 1740, 1760
 Meat Truck, Super Poly: 10, 37, 40,
 72, 96
 Sani-Tray: OBB 1026
 Offal Racks (Galvanized): 1070,
 1120
 Plastic Tanks and Trucks: PT
 Casing Applier: AZ-50
 Silent Cutter "Talleres Vall"
 CRI..11, CRI...11
 S/S Piston Stuffer EHI-..
 Continuous Vacuum Stuffer:
 EHCI-....

STANDARD CONVEYOR COMPANY
NORTH ST. PAUL, MINNESOTA
 Boning Facilities

STANDARD METAL PRODUCTS CO.
FRANKLIN PARK, ILLINOIS
 S/S Spiral Conveyor: SMPSC-101
 Powered Turn Conveyor: 3700-C
 Steamer: 557
 Incline Conveyor: E-1
 Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,
 9, 10, 11, 12, 13, 14

STANGE COMPANY
CHICAGO, ILLINOIS
 Spray-A-Frank System: 100

STARFLEX CORP.
JONESBORO, GEORGIA
 Scale Loader: SFS-10
 Bagging Machine: MB-2000, MB-510,
 PL-100
 Scalder: 143
 Swivel Shackle: 90
 Whole Chicken Halving Machine:
 MB-510

STA-RITE INDUSTRIES
DELAVAL, WISCONSIN
 Positive Sanitary Pump: RS-20-1,
 RS-65-1, RS-150-1
 S/S Deep Fat Fryer: EM-14-SS,
 EM-14-DLSS

STAR MANUFACTURING CO.
ST. LOUIS, MISSOURI
 "Star" Griddles: 254, 256, 258A
 Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.
COLLEGE PARK, GEORGIA
 "Starflex" Stretch Bagging Machine:
 500-PL
 Saw: SP-901
 Loader: SP-902
 Stand: SP-903
 Packaging Machine: 500APL
 "Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION
TIMMONSVILLE, SOUTH CAROLINA
 Filter Press
 Round w/o Pump: 4-12. to 80-24.
 Square w/o Pump: 4-12-7/8. to
 80-24., 4-12-7/8./4P to
 80-24./4P
 Round w/ Sanitary Pump: 4-12/SP
 to 80-24./SP
 Square w/ Sanitary Pump:
 4-12-7/8./4P/SP to 80-24./4P/SP

STAUFFER CHEMICAL CO. FOOD INGREDIENTS
DIV., PITTSBURGH, PENNSYLVANIA
 "Calgon" Automatic Ham Pumping
 Scale: 463600

STEARNS MAGNETICS INC. DIV. OF
MAGNETICS INTERNATIONAL, INC.
CUDAHY, WISCONSIN
 Metal Detector-Conveyor-Reject
 System: MPC-100....
 Metal Detector/Pipeline Reject
 System: PRS-..
 Metal Detector: "OMNISCAN" OS-....

STEELCRAFT CORPORATION
HARTFORD, WISCONSIN

Pro Smoker N' Roaster (S/S
 interior): 50, 100, 150, 300

STEEN/FOOD PROCESSING MACHINERY OF
USA, INC., NEW BEDFORD, MASSACHUSETTS
 Skinner: ST-600

STEIN INC.
SANDUSKY, OHIO
 Charmaker: CM-..., CM..
 Mini Batter/Breader: MB-3
 Batter & Breading Machine: S-2,
 L-4, L-5, L-6, MB-2B, MB-2F,
 E-..., EA-..., EA-..
 "Mini" Batter & Breading Machine:
 MB-1
 Breading Machine: S-1, L-3, MC-3,
 MC-3A, BR-24, MC-3J
 Breading Machine (w/Plastic Drum):
 DB-2
 Breading Machine (w/S/S Drum): DB-1
 Breading Machine: 100-..
 Cooling Column: CC-1
 Viscosity Control Machine: VC-1
 Fryer: FA-10, FC-..., FE-..., FB-...,
 FD-..., HPF-...., DHF-....
 Deep Fat Fryer: FA-3 Pilot., FB-...,
 FD-..
 Feed Conveyor: F, FR, P, PR, FF
 Feed & Pak Conveyor: S-2, MC-3,
 L-4, L-5
 Continuous Poultry Cooker: CPC
 Continuous Cooker: HZ
 Open Flame Broiler: OF8-1
 Batter Machine: 2400, B-..
 Conveyor "RollaTurn": RC-...-S
 Batter Mixer: B25, ABM-..., TM-
 Automatic Batter Control: ABC-1
 Dip and Chill Conveyor: DC-....
 "Force Flo" Filter: SF-6
 Dipping Machine: DM-2
 "Speed Steak" Tenderizer: B
 Gas Fired Ovens: OFO-..
 "Force-Flo" Oil Filter: SF-7
 "Flip Preduster": FPD-..
 Breader-Feeder: BF-800
 Automatic Batter Control: ABC-II
 Oil Holding Tank Assembly:
 OHT-77-....
 Pork Skin Fryer: PS-76-....
 Drum Seasoner: DD-....
 Infeed Conveyor: IFC-....
 Pork Skin Pellet Feed Hopper:
 PSH-76-....
 Ambient Cooling Conveyor: AM6-24
 Applicators: SS-77-S, SS-77-F
 Hot Oil Heat Exchanger: HX-...-IH
 Batter Applicator: T-1-..
 Oil Filter: SF-..
 Counter Flow Oven: CFO-....E,
 CFO-....G
 Fryer: Series II-G-...., Series
 II-E-....
 Drum Breader: DB-4-E, DB-4-H
 Breading Machine: XL-...-F-H,
 XL-...-F-E, XL-...-J-H, XL-...-J-E,
 XL-...-FF-H, XL-...-FF-E
 Charmaker/Searing: CM/S-..
 Preduster: PD-..
 Shuttle Vane Pump: SV-1
 Cooking Oil Supply Tank: SRT-...
 Top Submerger Batter: TS-...
 Drum Breader: DB-3

Deep Fat Fryer: HPF..., HPF...	HONEYOE, NEW YORK	1006-B
Multi Stage Filters: MSF..., MSF...	Conveyor: 27D	Neck Skin Cutter: NSC 1, 2, 3R, 3L
Continuous Oven: "Jet Stream" JSO....	JOHN E. STONEMAN, INC.	Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P5
All Purpose Batter Machine: APB... Vertical Flow Oven: VFO....	POSEN, ILLINOIS	Picker: HC-III, D..., 1200, 1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101
Oven: GCO..S, GCO..ETS	Card Dispenser: "Danepak"	Hock Picker: H-1, D-1130
Searing	Ham Cutter Conveyor: MC	Hydraulic Vat Dumper: H.V.D.
Section/Charmarker/Charbroiler: SS...	STONE PACKAGING SYSTEMS	Semirigid Shackle Unloader: SU-1000
SC Steam Cooker: SC....	WAUKEGAN, ILLINOIS	Straddle Picker: SP-3
STEPHAN MACHINERY CORP.	"Rap-A-Mat" Packaging Machines: S-1	S/ S Drain Conveyor: DF-1
COLUMBUS, OHIO	HCR, S-2 HCR	Neck Breaking Machine: NB-1, N-103, N-101, N-102, (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
"Combicut" Cutter: TC...., TC-1..., TK...	STORK GAMCO	Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B.	GAINESVILLE, GEORGIA	Eviscerating Shackle: 1005-R-1
Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US	(FORMERLY GAINESVILLE MACHINE CO.)	Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Vertical Cutter/Mixer: VCM-55E-US	Picking Shackle (Auto): 25, 100	Hand Operated Hand Wash Valve: E-4
Vacuum Mixer: VM..., VM-200 (modified)	Eviscerating Shackle: 30, 200	Automatic Killing Machine: AK-11
Microcut Emulsifier: MC-12, MC-15	Picking Shackle (Combination): Rigid-35	"Stork-Gamco" Picking Machine: D-16
Vertical Cutter: VCM-44	Turkey Picking Shackle: 300	Automatic Neck Skin Cutter: NSC-2-A
Microcut: MCH-15 & MCH-20, MCH...	Eviscerating Shackle: 1005	Giblet Elevator: GE-5
STERLING CONTROLS INC	Sizing Shackle: SS-5	Gizzard Harvest System: M-40
STERLING, ILLINOIS	Smoke Rack	(Personnel must be provided to trim portions of digestive tract not removed by the machine.)
Static Weighing and Sizing System: 1000	Rotating Paddle Chiller	Infeed Supply Belt: MB
STEWART GLAPAT CORP.	Poultry Sizer: WM-1	Gizzard Harvester: M-40, M-80
ZANESVILLE, OHIO	Poultry Scalder: 2-Way, SGS-1, SGS-2	Gizzard Elevator: GIZ-4
Spiral Conveyor: GL-APAT	Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS, 3600SS, 4200SS	Gizzard Inspection & Trim Table: MII
Vat Dumper: 1951	Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1	Gizzard Tumbler Washer: GTW
STEWART SYSTEMS	Giblet Pump: GP-2A, GP-3A, GP-3B, GP-30, GP-3D/D	Gizzard Defatter: DF
PLANA, TEXAS	Heart & Liver Trim	Offal Vacuuming System: VT
Wire Red Belting: Wendway S/S	Chiller w/Paddle Wheel Unloader: RS-6	Hock Cutter: LC-1, LC-2, LC-3
U-Bar Wire Rod Belting: Wendway S/S	Chiller: RS-6, P-5	Scalder: SM and DM
Slat Link Belting (Packaged Product Only): Wendway S/S	Line Divider: 1 & 1 Type, 1 & 2 Type	Stunner: B-5, CS-1
S/S Wirebelt Conveyor: A-...-115	Gib Pack: 48-9, 48-11, 48-13	Killer: B-6, B-6-A
S/S Spiral Conveyor: Helimatic	Automatic Cut-Up Machines: TF-249X3FL, TF-249X3F2, TF-249X3RL, TF-249X3R2, TF-249X3, ACM-2000	Picker: FP-1, D-16-GT
STEWART WARNER CORP., CINCINNATI RUBBER	Head Puller: HP-100	"Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P40
DIV., CINCINNATI, OHIO	Electric Stunner & Killer: AK-10	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Belt (Food Contact): "Cinfine"	Oil Sac Cutter: OSC-X1, OSC-2 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)	Picker L-2-B
White Cleated 102	Automatic Hock Cutter: H-II, H-III, HC-III, A, B	Hock Cutter: LC-1, LC-2, LC-3
STIMPSON COMPUTING SCALE CO.	Disc Type Picking Machine: D-1000	Scalder: SM and DM
LOUISVILLE, KENTUCKY	Paddle Type Giblet Chiller: BP	Stunner: B-5, CS-1
Computing Scale: 81-AS, 81-DS	Belt Conveyor: BC-SS	Killer: B-6, B-6-A
STOCK AMERICA, INC	Auger Chiller: SA-8	Picker: FP-1, D-16-GT
MILWAUKEE, WI	Head Remover: HR-100, HR-100C, HP-100B, HC-100C	"Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P40
Dyno Sealing Machine: 462-VAG	Head Scalder: HS-5	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
STOKES EQUIPMENT CO., INC.	Automatic Lung Remover: ALR-1, ALR-2, ALR-2-A	Poultry Eviscerating Shackle: ES
HORSHAM, PENNSYLVANIA	Rigid Eviscerating Shackle: 1006,	Poultry Dressing Shackle: DS
Conveyor: OTC/C-P100-24-657, OTC/A-1100F-16-90, FSB/A-PTCZ-30-89		
STONE CONVEYOR, INC.		

Tendon Puller: TP-1	Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	Pneumatic Adjustable Inspection Stand: PAIS-2
Foot Unloader: FU-1575-B	Air Agitated Scalder: SGS-2CA	Air Agitated Scalder: SGS-2CA
Head and Trachea Puller: HT-1	Inside/Outside Final Bird Washer: 4182, BW10..	Inside/Outside Final Bird Washer: 4182, BW10..
Automatic Bird Unloader: L, S	Neck Skin Slitter: NS3T..	Neck Skin Slitter: NS3T..
Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P24II	Neck Cracker: NCTA8.., NCTA..LH, NCTA..RH	Neck Cracker: NCTA8.., NCTA..LH, NCTA..RH
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)	Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)	Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)
Infeed Conveyor: AFB, AFF	Turkey Gizzard Harvester: M-20T	Turkey Tendon Puller: PT-5
Final Water Changer: FWC-B	Giblet Chillers: 1-BP, 2-BP, 3-BP	Turkey Scalder: SIK-5
Automatic Sizer: S-100A, SS-100A	Circular Halving Machine: CHM-20	Picking Machine: TF-912
S/S Bird Tumbler: BT-2	Breast Filleting Machine: BF-1200	Air Agitated 3-Pass Scalder: SGS-3A
Shackle Unloader: SU-90, SU-180	Poultry Cut-up Machine: FBH-1500	Turkey Giblet Wrap Machine: TGW
Inside/Outside Chicken Washer CW1	Poultry Cut-Up Machine: FH-2000	Conveyor: "Fluid - Flo" 620-FCC
Outside Chicken Washer OW-1	Inside/Outside Final Bird Washer: MBW-16	Belt Weigher: CB/CS 25
Auger Counter Flow Poultry Chiller C-111	S/S Sizing Shackle: GS	Bird Counter: BC-2
Gizzard Inspection Station with Peelers M-II-A	Cone Deboning Line: CDL-100	Defatter (Turkey Gizzard): DF-T/2
Automatic Vent and Opening Machine (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.): V-16, V-202	Automatic Poultry Sizing System: "Chickway" 2.2, 2.3	Cropper: NIC-202
Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	Pneumatic Adjustable Inspection Stand: PAS-1	Turkey Cone Deboning Line: TCL-500
Bagger: PRS-HD	Air Agitated Poultry Scalder: SGS 2/A	Inside Outside Turkey Final Washer: MBW-12T
Poultry Chiller: P-6	Detwatering Conveyor: DW-4	Thigh Deboner: ATD-2400
Poultry Cut-Up Machine: C-5000-A	Oil Sac Cutter/Neck Breaker: OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use).	Turkey Picker: F-167-T, D-66T
Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)	Circular Halving Machine: CHM-202	Circular Halving Machine: CHM-202
Breast Deboning M	Quill Puller: PIT-2000	Salvage Station: TSS
Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	Fecal Remover (Vacuum): FR-16	Turkey Drumstick Deboner: TDD
Bird Counter: BC-1	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)	Heart & Liver Harvester: HLS-6000
Final House Inspection Machine: FIM-12	Thigh Deboning Conveyor Line: TDL-100	Picking Machine: D-144, D-165
Inside Outside Final Bird Washer: RP-12	Gizzard Harvester: M-105	Poultry Picker: D-161
Gizzard Machine: M-60	Automatic Giblet Wrap Machine: 48-17	Chicken Thigh Deskinner: TS-2400
Poultry Scalder Hood: ESH	Air Agitated Turkey Scalder: KM-2CA	Automatic Portioning System
Gizzard Inspection Table: M-1-A	Auto Transfer Unit: TRD-E (Surfaces of machine contacting carcass must be sanitized between each use with 180 degree F water or a solution of 20 ppm residual chlorine at point of use.)	consisting of - Wing Stretcher Module: WS-H20 Wing Tip Cutter Module: WTC-H20 Wing Second Joint Cutter Module: WSC-H20 Whole Wing Cutter Module: WC-4200 Flank Cutter Module: FC-4200 Leg Quartering Module: LQ-4200 Breast Processor Module: BP-35117 Indexing Shackle: ICS-180

STORK NIJHUIS, INC.
GAINESVILLE, GEORGIA
 Refining Machine: SNG-..., SNGV-...,
 SNGV-...
 Cleaning Machine: SNG-..., SNG-...
 Stomach & Chitterling Machine:
 SNG-MD-..

STORK PROTECON, INC.
GAINESVILLE, GEORGIA
 Automatic Ham and Picnic Deboner:
 PAP200-...
 Deboner: PAD400., PAD800., PAD800..

Co-Extrusion Suasage Manufacturing system consisting of: Piston Stuffer Model "Handtman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.	7.16(b) of the Meat and Poultry Inspection Manual.)	Trimming Table: SSST Double Station Boning Table: SSDSBT Head Work and Trim Table: SSHWTT Ham Pump Table: SSHPT Head Flush Cabinet: SSHFC Pluck and Gullet Trim Table: SSSPGTT, SSDPGTT Revolving Head Flush Cabinet: SSRHFS Tripe Washer: SSUTW Patty Packing Table: SSPPT Stuffing Table: SSST Head Inspection Stand: SSHIS S/S Screw Conveyor: SSSC-.. Meat Pump: SSMP Tamale Machine: SSTM
Automatic Deboning System: PAD-200, PAD-200E	<u>STRICKLER-DEMOSS MFG. CO.</u> DES MOINES, IOWA Chitterling Cleaning Machine: 44 Stomach Cleaning Machine: 88	
Pickle /Brine Injectors: PI 440, PI 440-H, PI 162.H, PI .., PI ..S, PI-164	<u>STRICKLIN COMPANY</u> DALLAS, TEXAS Mixer: 448 (S/S) Chili & Rice Cooker: 147 Screw Conveyor: 327, 468 Tamale Machine: 405 Mixer-Cooker: 553 Blender: 281, 283, 539 Chile & Rice Cooker: 147-80	
Meat Recovery System (Bone Press): MPD .., MPD ..E, MRS .., MRS ..E, MRS 600R, MRS 1500R	<u>STRONG-SCOTT MFG. COMPANY</u> MINNEAPOLIS, MINNESOTA Ribbon Blender: B-IMXS Turbulizer: TCS-.... Infeed Conveyor: AFB, AFF	
Deboning Systems: PAD 10, PAD 11, PAD 400 PC, PAD 200, PAD 200E, PAD 800TM, PAD 800PM	<u>SUGAR CREEK PACKING COMPANY</u> WASHINGTON COURT HOUSE, OHIO Smoke House Cabinet: DAK 33	
Meat Tumbler: MU-...	<u>SUMMIT CITY EQUIPMENT</u> FORT WAYNE, INDIANA Chub Separator: 488	
Vacuum Meat Press: VP-24-NVL		
Meat Tenderizer: PMT-40, PMT 41, PMT 41S		
S/S Belt (For direct product contact.): J. P. Flex- 19.05/6.35-1.2-5	<u>SUMMIT PRODUCTS COMPANY</u> BRIGHTON, MICHIGAN Ham Slicer: VSD--6RU	
X-Ray Bone Detection Machine: Intertest CD230, CD...-1, CD...-...	<u>SUN HILL CORPORATION</u> MANCHESTER, CONNECTICUT Portable LN2 Flash Freezer: Mul-Ti-Freeze-1 (Acceptable ventilation must be provided.)	
<u>STORK RMS, INC.</u> GAINESVILLE, GEORGIA Automatic Scalding Tank: Turn-O-Matic Ntom-.... Dehairing & Flaming Machines: Goliath NDF-...-D, N-...-D Moving Top Table with Washer: NMTT-... Multi-Purpose Polishing Machine: NPM-... Singeing Machine: NSF Spitfire... Scalding Tank: NST-... Scalding and Dehairing Machine: NHDGE-...., NHDGG-...., NSLSE-...., NSLSG-.... Dehairing Machine: Tarazan-.. Refining Machine: SNG-..., SNGV-..., SNGV-... Cleaning Machine: SNG-..., SNG-... Stomach & Chitterling Machine: SNG-MD-...	<u>SUNBANK FOOD EQUIPMENT, INC.</u> POMONA, CALIFORNIA Jet Cook Oven: 24-5-5-5	
<u>R. HOWARD STRASBAUGH, INC.</u> LONG BEACH, CALIFORNIA Cheese Cutter: 5AR-78H	<u>SUPER CHEF MANUFACTURING CO.</u> HOUSTON, TEXAS S/S Fryer: 14-HPF	
<u>STRAT-O-RAY CO.</u> MINNEAPOLIS, MINNESOTA Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91 Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para.	<u>SUPER PRODUCTS COMPANY</u> CINCINNATI, OHIO Boning Table: SSBT Chiller: Super S/S Mixer: 10025 Table: SST-.... Hog Visceria Inspection Table: H.V.I.C. Blender-Mixer: "Salco" PMB-..... Belt Conveyor: SBC Conveyor: PC-SST, OR-91 Brine Chiller: CP-30 Steam Conditioning Tube: SCT Tilt Table: SST Tilt Dumper: SSTD Sausage Spinning Table: ST-91 Pivoting Jaw Ham Clamp: SSHC-92	
<u>SUPERIOR FABRICATION</u> FORT WORTH, TEXAS Lazy Susan: LS-... Conveyor: OC-.... Boning Table: BC-.... Stationary Boning Table: SSSBT	<u>SUPERIOR LABEL SYSTEMS</u> CINCINNATI, OHIO Roll-Tak 200 Pepperoni Label Bander: SLS	
	<u>SUPERIOR PACKAGING EQUIPMENT COMPANY</u> ARLSTADT, NEW JERSEY Automatic Cartoner: 30MP	
	<u>SUPERIOR STAINLESS, INC.</u> DELEVAN, WISCONSIN S/S Air Operated Shut-off Valve: K67-..., K69-... S/S Air Operated Divert Valve: K67-..., K679-..., K697-..., K-699... S/S Butterfly Valve: K51 S/S Low Flow Air Valve: K80 DLFA Superflow Centrifugal Pump: SCS-..	
	<u>SUREKAP</u> TUCKER, GEORGIA Cap Tightener: "SureKap"	
	<u>A. S. SVAERTEK</u> DENMARK S/S Prebreaker: PB-13 SE	
	<u>SAMI SVENDSEN LTD.</u> CHICAGO, ILLINOIS Inscra-Matic Casing Sizer: 1	
	<u>SWAN ENTERPRISES</u> ST. CLOUD, MINNESOTA Oil Gland Cutter: OGC-1	
	<u>SWECO, INC.</u> LOS ANGELES, CALIFORNIA Vibro-Separators: LS...S.., SS...S.., LS...S....CD, SS...S....CD, LS...S...., SS...S...., LS...S....PF, SS...S....PF, US 48	
	<u>SWEETHEART CUP COMPANY INC.</u> OWINGS MILLS, MARYLAND Filling Machine: "Flex-E-Fill" MR-1	
	<u>SWEETHEART PACKAGING</u> OWINGS MILLS, MARYLAND Filling Machine: "Flex-E-Fill" MR-1	
	<u>SWILLEY EPUIPMENT DESIGN</u> PERSIA, IOWA Up-Type Hide Puller: 1063 Retained Head Stand w/Beef Head Rack: 1084 Conveyored Knock Box (Sheep):	

3003-....	PETERSBURG, NEW YORK	purposes only adequate ventilation must be provided): 5
Revolving Hog Head Splitter: 1023	Belt Teflon Coated: 27-200	Dry Ice Extruder: DE-79-RB
Head Hook: 4010-....	Belt (For packaged products only.):	<u>TECHNETICS INDUSTRIES, INC.</u>
Tongue Hook: 4011-....	7195-#10201, 7226-#50817,	ST. PAUL, MINNESOTA
Knife Sterilizer Box: 6001-....	7308-#52051, 7278-#32967,	Techweigh Weighing Feeder: WF18...
Offal Separating Table: 6019-....	7356-#33115	
Small Intestine Flush Table:		
6017-....		
Intestine Separation Table:	<u>TARAS, INCORPORATED</u>	<u>TECHNO-DESIGN, INC.</u>
6017-....	CORNELIA, GEORGIA	GARFIELD, NEW JERSEY
Offal Table (Tripe Dump): 1065-....	Meyn Broiler Unloading Station:	Ravioli Filler Former: ARM-051
Utility Table: 1052-....	BU-...	
Hydraulic Beef Head Splitter:	Meyn Eviscerating Machine: Apollo	<u>TECHNO-DESIGN, INC.</u>
1020-....	72 (Manual positioning of viscera for inspection necessary)	GARFIELD, NEW JERSEY
Hog Gambrel Table: 2017-....	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)	Dough Sheeter #D 3-080-1
Hog Dehairer/Singer Combo:	Meyn Disc Picker: JMKD-60	Manicotti/Cannelloni Machine
2016-....	Meyn Poultry Scalder: MSC-7	#AMC-075-1 consisting of: Rolling Mechanism #AMC-075-2, Rotating Noodle Cutter #AMC-075-3, Filling Pump 030-1-E
Rotary Hog Scald Vat: 2015-....	Meyn Automatic Bird Counter: BC-100	
<u>J. F. SWINEHART CO., INC.</u>		<u>TECHNOLOGY SALES, INC.</u>
<u>FOSTORIA, OHIO</u>		CHATTANOOGA, TENNESSEE
Food Broiler: 3430C		S/S Boning Cone Stand: 2
<u>SYLVANIA ELECTRIC PRODUCTS, INC.</u>		
<u>DANVERS, MASSACHUSETTS</u>		<u>TECKTON, INC.</u>
Germicidal Lamps, Nonozone: G8T5, G15T8, G30T8 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	TARE INCORPORATED	WALTHAM, MASSACHUSETTS
	OLDSMAR, FLORIDA	"CryoFood" Liquid Nitrogen Freezer: CF-1
	Over/Under Scale: L150	Loader & Unloader for Cryo-Food
		Freezer: PU-CF-1
	<u>TASTECH, INC.</u>	"Cryo-Food" LN2/CO2 Freezer: CF-0.5
	FOUNTAIN VALLEY, CALIFORNIA	
	S/S Belts (food contact): MT1-1, MS5-2, MS5-3, MS1-5, MS1-6, MS5-7, C1-8	
<u>SYMCO ENTERPRISE, INC.</u>		<u>TECTRON ENGINEERING</u>
<u>INDEPENDENCE, OHIO</u>		IRVINE, CALIFORNIA
Screw Conveyor: 421-UA		Conveyor w/Metal Detector: 1000M
<u>SYNTRON, DIVISION OF FMC CORPORATION</u>		
<u>HOMER CITY, PENNSYLVANIA</u>		<u>TEE-PAK INC.</u>
Vibratory Feeder: F-TOC		CHICAGO, ILLINOIS
	<u>THE TAYLOR PROVISIONS CO.</u>	Casing Sizer
	TRENTON, NEW JERSEY	Beef Stick Reeler: BR-7729
	Belt Conveyor with Metal Detector: 12"X10"	Automatic Meat Stuffer: FUT-..
		Sizer: II, III
<u>SYSTEM PAK, INC.</u>		<u>TEKNIK SYSTEMS, INC.</u>
<u>PENNDL, PENNSYLVANIA</u>		ELK GROVE VILLAGE, ILLINOIS
Wrapping Machine: Jaguar, TARGA-..., TARGA-40, TARGA-50, TARGA-60, Targa-..A, "PANDA"		Ergonomically Designed Knife: "Hakansson"
Vertical Form, Fill, and Seal Machine: "Vega" P, S, SP, HS		
<u>SYSTEMS DEVELOPMENT ENGINEERING CO.</u>		<u>TEKNOR APEX COMPANY</u>
<u>LITTLETON, COLORADO</u>		PAWTUCKET, RHODE ISLAND
Beef Jerky and Sausage Processing System: SDE-BJ 1 thru 10		Cutting Boards: "Sanituff" H, "Teknatop"
<u>SYSTEMS ENGINEERING AND MANUFACTURING</u>		
<u>OAKDALE, CALIFORNIA</u>		<u>TELE-SONIC TRECOTT</u>
Weigh Feeders: WB1000-...SD, WF1000-...SD		LONG ISLAND CITY, NEW YORK
		Paramatic Sealer: 1517
		Bagger: 26-MB
		Wrapping Machine SW-80
- T -		
<u>T&F DIVISION OF CHR INDUSTRIES, INC.</u>		<u>T.E.M. MFG. CO.</u>
<u>ROLLINGMEADOWS, ILLINOIS</u>		BLUE ISLAND, ILLINOIS
Belts (Food Contact): 02402, 02407, 020.., 021.., 022.., 024.., 027..		Conveyor: 9471
<u>TABLES MANUFACTURING COMPANY</u>		<u>TEMPCO MACHINE AND DESIGN, INC.</u>
<u>KAUFMAN, TEXAS</u>		RIVERSIDE, CALIFORNIA
Tables: TGLG, TSS, TFLG, TFSS, TKLG, TKSS, SPT, SPS, SPB, TRIM-1, TRIM-2, BONE, BONE-SS		Convection Broiler: CB-3448
		Transfer Conveyor, Stainless: TCS-....
		Transfer Conveyor, Stainless - 90 degrees: TCS-...SPL
		Burrito Make-Up Conveyor: BMU-...
		Decline Conveyor: DCP-....
		Transfer Conveyor: FITC-...04
<u>TACONIC PLASTIC, INC.</u>		

Sheeting Head: RSH-....	"HYCAR" Tan Rubber (Belts with cotton carcasses must have edges sealed with acceptable compounds)	PSM-1
Fryer: DBF....S	Belt (Food Contact): DS828	Infeed Conveyor: IC-1
Deep Fat Fryer: DFFB400	Belting (Food Contact): Hot & Cold Butyl	Flex-Turn Conveyor: 16
TENNYSON FOOD EQUIPMENT AND STORAGE, INC., CLEVELAND, OHIO	Belting (Food Contract): Korowhite 90 Cleated Incline	Meat Pro Patty Former: 340, 500
Sauce Depositor: S-335	Korowhite 125 Cleated Incline	Slicer: 110-84-1, 110-84-2
Cheese Applicator: A-380	Korothane 125 SMCXF	Meat Pro Patt Former: 170
TERMINAL MANUFACTURING BERKELEY, CALIFORNIA	Novitane FG, FG95A	Automatic Checkweigher: PCW-84
Horizontal Screw Loader: 2054	Belting (Food Contact): Ridge Top, Hycar-Smooth Cover White, Tan, Green APT50	Twinned Twin Single Make Weight Conveyor: TTSM-1
TEXAS AMARILLO SYSTEMS CO. AMARILLO, TEXAS	Plied PVC Belting (Food Contact): Trackrite ORTP	Manual 2-Tier Storage
Horizontal S/S Surge Bin: TB-1, TB-1A	Smooth Cover - White, Tan, Green Fabric Series - AP50	Conveyor: 40000
Boning Table: BT-1	THERMODYNAMICS CORPORATION BROKEN ARROW, OKLAHOMA	Bulk Weigher: 30000
Conveyor: FG-1, FG4	Pallets (Plastic): TR-048040-M, TR-048040-MS	THURNE ENGINEERING COMPANY, LTD. NORWICH, NORFOLK, ENGLAND
Meat Wash Table: MW-1	THERMOSET PRODUCTS, INC. MITCHELL, SOUTH DAKOTA	Checkweigher Conveyor: IMS-127
Belt Conveyors: FG-1A, FG-2	Conveyors (Skate Wheel): "Thermoset"	Infeed Conveyor: IN-83
Cattle Jaw Bone Puller: JP-101	2	Marshalling Conveyor: SY-83
S/S Shroud Pin Tank: PC-108	THERMOTECHE MIDDLETON, WISCONSIN	Slicer: 110-84
Edible Surge Bin: ESB-1	Cartridge Heat Exchanger: 100-....	THURSTON DODD WELDING LULA, GEORGIA
"Tasco" Hide Side Puller: SPH-109	THIELE ENGINEERING COMPANY MINNEAPOLIS, MINNESOTA	Skin Cutter: SC-386
Viscera Table: VT-102	Placing Machine (Paper): 108, 212, 408	S/S Box Icer: BI-1187
Automatic Head Hold Device: AHHD-111	Denester/Placer: 20-....	Giblet Chiller: 36-A
Hydraulic Cheek Puller: CMP-097	Rotary Placement Device: 32-...., 34-....	Bird Unloader: 38, BU-41, BU-92
Beef Support system: BAJ-7891	Placing Machine: S-106	Picking Shackle: M-22
TEXMAC, INC. CHARLOTTE, NORTH CAROLINA	THIELE GMBH ISERLOHN, GERMANY	Cut-up Shackle: T-40
Automatic L-Sealer: 1917	Tumbler: T-....., T-.....	Shackle Kickout: B-19
THAYER SCALE/HYER INDUSTRIES INC. PEMBROKE, MASSACHUSETTS	THIRY-KONDOR ENGINEERING & MACHINE CO., BROADVIEW HEIGHTS, OHIO	Foot Unloader: A-460
Bridge Breaker Bin Discharger: BTU-....S.M.	Sausage Cutter: 4003	Rehang Conveyor: T-55
THERM-ICE CORPORATION PHILADELPHIA, PENNSYLVANIA	Patty Hoader: 1500	Cut-up Conveyor: M-55
CO2 Distribution Cone (Use with an acceptable hood and exhaust system): TI-600	Patty Loader: 3000	Vibrating Conveyor: D-77
TERMALJET LTD. DIVISION GROW GROUP INC., LOUISVILLE, KENTUCKY	THOMPSON-CHEM TREX ERIE, PENNSYLVANIA	Halving Machine: 750
Thermaljet Cooker: 1000 A	Sanitary Pump & Mixer: STTS, STMS, SBTS-., SB	BeH Conveyor: D-55
Cooker Thermodyne: THS-...	THOMPSON TECH SERVICES, INC. GREENWOOD, SOUTH CAROLINA	S/S Windmill Chiller Unloader: W-200
TERMODYNE FOODSERVICE PRODUCTS, INC. FORT WAYNE, INDIANA	Wiener Peeler Machine: KECI-P7-*ELINATOR*	Drain Conveyor: D-83
Cooker: THS-..., TD	L. C. THOMSEN AND SONS, INC. KENOSHA, WISCONSIN	Parts Conveyor: P.C.-84
TERMOID/HBD INDUSTRIES, INC. (FORMERLY B.F. GOODRICH CO.) ONEIDA, TENNESSEE	S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8	Tail cutter: TC-3980 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Belting (Food Contact): Hycar - Smooth Cover: White, Tan, Green, Black	S/S Valves: 10C & 10CR 1 1/2", 2", 3"; 11C & 11CR 1 1/2", 2", 3"	Cut-Up Saw: CU-185
Fabric Series: SCP, AP-35, APT-35, PN 45, PNT 45	THURNE CORPORATION BRIDGEVIEW, ILLINOIS	Bagging Machine: BM-587
Butyl - "Hot N Cold" Smooth Cover White	Line Divider: "Schmidt" 928-84	Neck Skin Cutter: NC-387
Fabric Series: AP-35, APT-35	Three Lane Makeweight Conveyor: PI-3	Picking Machine: PM-189
Fabric Series: SCP, AP-35, APT-35	Twinned Single Makeweight Machine:	Automatic Back Splitter: ABS-1288
Single Ply Solid Woven PVC		Sizing Shackle: J24-89
Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F		Vat Dumper: V-125
Chevron		Scalder: ST-989
Belting (fully Packaged Product): "Gripper" Griptop - Reddish Brown		Conveyor: WM12/7
		Gizzard Defatter: DF 2090
		Air Pump: AP-91
		Foot Picker: FP-1090
		E. H. TICHENER & COMPANY BINGHAMTON, NEW YORK
		(Poultry) Shackle: 1727
		Picking Shackle: 1452, 1535
		Combination Shackle: 1450
		Eviscerating Shackle: 1436, 1451, 5500
		TIGERFLEX CORPORATION ELK GROVE VILLAGE, ILLINOIS
		Material Handling Hose (Food Grade): Series WT, FT
		TILTON TILTON, NEW HAMPSHIRE

Belt (Direct product contact):
Badder 699

TIPPER TIE DIVISION
UNION, NEW JERSEY

Double Clipper: D-137B, D-187
Clippers: C-107-L, A-117-L,
C-187-L, A-187-LC, F-486-L,
C-200-L, F-186-L, C-186-L,
C-486-L, 280L, R590, C487L,
Z2105, Z2110, Z2111, Z2115,
Z3110, Z3111, Z4119, Z4201,
Z4135, C-186RP, A-187C, AZ2295A,
AZ2495A, AZ2590A, Z3207, Z4122,
Z4124, Z4125, Z4126, Z4127, Z4128,
Z2207, EN1200, EN1201, Z9101,
Z9102, Z986-L, Z986-RP, TC-6....,
TC-7....
Clipper-Vac: E, C, F-A-417-LC
(Tipper Tie) Unit: PR-465L
Tipper Clipper: Rotomatic II,
RV136D, RV136LD, RA136D, RA136LD
(Press Tie) Unit Clipper Vac
Machine: G with AZ4100, F with
conversion kit 2132, F-A487LC,
F-A487C, H with AZ2100L Clipper
Tipper-Matic: A, V
Vacuum Packaging Machine:
ROTA-MATIC III, II, I
Koma Tipper Clipper: KTC-1
Kuko Clipper: KTC-1
Stuff N' Clip: 101
LN2/CO2 Attachment for Clipper Vac
Machines
Revolv-A-Clip: 101, 102, 103
Auto Chub Machine :101
Double Clip Machine: DCA-E
Clipper Machine: Z2..., Z3...,
Z4...
Rota-Matic Clipper: Z9...

TIPPER TIE, INC.
APEX, NORTH CAROLINA

Vacuum Packaging Machine: Chamber
Rota-Matic
Casing Stuffing/Clipper System:
RS-4201
Horn Module: TA-1329
Tipper Tie Unit: PRZ 4103
Chub Machine: CMZ-224080
Double Clipper: KDC, "TIPPER" TCDA
Clipper: Z9...
Tipper Clipper: H20.., T11..
Die Supports for Use with Clipper:
Z9...
Piece Maker: PGM-399, PGM-300
Clipper Machine: "Silver-Lok" R73K3,
R73K4, DWT, DW
Bagging Machine: CB-100
Casing Clipping Machine: SAM II
Single Horn Stuff and Clip Machine:
TCAF

TIRODE INC.
PITTSBURGH, PENNSYLVANIA

Convection Oven: "Polycruiser" 635,
856, 1256, 1656, 2056, 6.35, 6.56,
8.56, 12.56, 16.56, 4.53, 6.53
20.56

TITAN INDUSTRIES

SOUTH GATE, CALIFORNIA

Hose w/Sanitary Couplings:
SS180-....-SS-...."TI"
SS280-....-SS-...."TI"
SW330-....-SS-...."TI"
SW331-....-SS-...."TI"
SW440-....-SS-...."TI"
Hose Assemblies w/Tube End: Series
3400
Hose Assemblies w/SS Ferrules:
Series 3500
Liqui-Box Hose w/attached sanitary
couplings: TITAN SW330

TITAN PACKAGING MACHINERY, INC.

DALLAS, TEXAS

Bagging Machines: 400-FSR, 500-FSR
TOBY ENTERPRISES
SO. SAN FRANCISCO, CALIFORNIA
Slicers: 480H, 500, 600, 600D, 700,
500A, 600A, 700A, 2100-5, 600B,
2100A..., 2100..., 2100-5D
Interleaver Machine: 779, 1430
Scaler/Slicer: 770, 775
Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA...., MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920
Shingling Conveyor: 3105
Collater Auto Feeder: 3150, 3151,
3155
Slicer: 2600, 1750, 1050, 2475
Diverging Conveyor: 3104
Rejector: 1850

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar
HQR-082NS, HQR-123NS, HQR-0820R,
HQR-1230R, HQR-082HR, HQR-123HR,
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all w/S/S platform
and a stand
Bench Artery Pump Scale: 2052 w/S/S
platform and a stand
Portable Scales: 2120, 2181, 2481,
2881, 2182, 2822, 2084, 2184,
2086, 2186, 2886, all w/S/S
platform and a stand
Net Weight Scale: 3011, 3012, 3021,
3031, all w/S/S platform and a
stand
Fan Scale: 3111, 3180, 3700, 3710,
3720, all w/S/S platform and a

stand

Beam Scale: 4180 w/S/S platform and
a stand
Pre-Pack Scales: 8001, 8300, 8301
Checkweigh Scale: 9459, 9460, 9463
Combination Bench Scale: 9869 w/S/S
platform and a stand
Micro-Scale: 3165
Micro-Scale, w/S/S Platter Cover:
3185
Food Choppers: 5324-S, 5460-S,
5522-S
Slicer: 5410A-DA, 5402-DA, 5405-DA,
5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA, 5207-DA,
5208-DA, 5300-DA, 5301-DA,
5302-DA
Wrapping Machine: 30, 32, 640, T-14
Micro Scales S.S. Platter w/Molded
Plastic Housing: 3165, 3185
Bench/Portable Scale: 2085
S/S Bench/Portable Scale: 1985
S/S Weigh Plate Scale: 2300
Stainless Steel Bench Scales: 1985,
2095, 2185
Scales: 8420, 8421, 8430, 8213,
8431, 4182, 2120, 2136
Stainless Steel Bench/Portable
Scale: 2095
Wrapper: T-16
Speedweigh Scales: 3055, 3045, 3035,
3025
Stainless Steel Bench Scale: 3026
S/S Platform Scales: 1997, 2097,
2197
Bench Scales: KA15s, KB60s, KC120s,
KC240s
Floor Scales: KC300s, KCS300s,
KC600s, KCS600s
Prepacking Controller: 8305
Computing Scales with S/S Platter:
8422, 8423, 8425, 8427, 8408
Scale: ExpressWeigh 9475

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA

Snow Applicator T/B Applicator: 6
Co2 Snow Applicators: 6....,
6A...., 6B...., 6B
CO2 Snowing Hoods: K-503....
Wall Mounted CO2 Snowing Hoods
w/Exhaust System: 504
CO2 Snowing Horn (For demonstration
purposes only--adequate
ventilation must be provided): 5
Dry Ice Extruder: DE-79-RB
Spiral Freezer: SF-.....
Freezer Tunnel CO2: ST-.....,
ST-...3T
Dry Ice Extruder: DE-89-RB-....

TON-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3
Ply "Special" Polymaster, White,
2 & 3 Ply "All Temp", Polymaster:
3 Ply "Standard", Polymaster;
White, 4 Ply, "Sidewall": Tan, 4

Ply, "Sidewall": 3, 4, & 5 Ply, "Standard" Purotex: 3, 4, & 5 Ply "Heavy" Purotex: 3 Ply, "Heavy" Polymaster: 4 Ply, Heavy PurOTex Teflon Coverec: 3 Ply, Heavy PolyMaster Belts (Fully Packaged Product): Grid Tread: 3 Ply "Standard", Purotex: Grid Tread, 3 Ply, "Heavy" Purotex: Grid Tread, 4 Ply "Heavy" Purotex (belts with cotton carcasses must have edges sealed with unacceptable compound.)	TOWNER ENTERPRISES, INC. LAKE ELSINORE, CALIFORNIA Automatic Injector: SUHNER WS-30	TRAYCO, INC. LAPEER, MICHIGAN Karttub: 6901 Tub: 6911 Aero-Tote Tub w/Drain: 6921 Aero-Tote Lid: 6922 Pallet: 6923
TOP LINE CORPORATION BRAFORD, PENNSYLVANIA Heat Exchanger: 19NOF	TOWNSEND ENGINEERING COMPANY DES MOINES, IOWA Belly Skinner: 800, 800-S, 900 Membrane Skinner: 66-A, 720, 720A, 720PA Peeler: Ranger-Apollo, Ranger-Callisto Frank-A-Matic Machines: DB-1, DB-2, DB-3, DB-4, DB-4A, DB-6A Utility Pork Skinner: 400, 500 Ham Fatter Attachment: 12 Ham Skinner & Fatter: 412 Ham Shank Skinner: 400-S Butt Fatter Attachment: 22, 23 Butt Skinner & Fatter: 422 Pork Cut Skinner: 35-A Ham Fatter Attachment: 46-A Liver Loaf Fat Attachment: 38-A Continuous Jowl Slasher/Skinner w/Sanitizing System: 914/21 Sterilizing Hood Attachment: 20 Liver Loaf Attachment For Model 800 & 814 Bacon Skinner: 16S, 16D Turnover Attachment for Model 800 Bacon Skinner: 18 Membrane Skinner: 600, 700, 700A, 700AP Picnic & Ham Shank Skinner: 35 Membrane Skinner w/Catch: 600-S Pan & Screen Injector: 190, 1200, 1400 Slasher & Skinner (Not to be used for slashing jowls): 814, 814-S, 914 Sanitizer for Slasher & Skinner: 21 Brine Filter: 9, 10 Take-Away Conveyor: 19 Link Separator: 2000 Bacon Skinner: 9700 Automatic Injector: 1450 Filter System: 11 Link Separator: 2020 Super-A-Matic: RT-7 Super-A-Matic w/Micromist: RT-7M Skinner: 7500 Poultry Skinner: 900 Linking Machine: RT-6 Meat and Poultry Skinner: 7900 Wiener Peeler: 2500, SP-100 VI Liquid Smoke Cabinet: Smoke-A-Matic (SAM) Sausage Stuffing and Linking Machine: RT-4, RT-8, RT-10, RT-12 Jowl Slasher: 7914 Sausage Conveyor: VH	T.R.C. (TECHNOLOGY RESEARCH COMPANY), HARRISONBURG, VIRGINIA Save-Sight Activated Valve: 10DC-5
TORESANI, INC. LONG ISLAND CITY, NEW YORK Mixer: N/50A, N/100A Continuous Mixer: GR.IM/4, GR.IM/6, GR.IM/2000-S Sheeter Kneader: SFA/300, SFA/550, SFA/600, SFA/610, S/... Automatic Pasta Cutter: CISF/300 Tortellini Machine: MT/600 9P, MT/600 11P, MT600-.P, MT600-..P	TRIANGLE METALS INC./FISH OVEN EQUIPMENT, ROCKFORD, ILLINOIS Revolving Tray Oven: HD-DA.....OD	TRIANGLE PACKAGING MACHINERY CO. CHICAGO, ILLINOIS Rotary Cup Filler: DR-1 Form Fill, and Seal Machine: S-71PD Form Fill, and Seal Machine: W/Scale A473 Scale System: A6/12, A-9/18-FP, A-918-F2 Scale Systems: A612....., A816....., A918....., A3....., A4..... Form Fill and Seal Machines: S.61..., S.71..., S.72..., S.82..., S.92..., T.61..., T.71..., T.72..., T.82..., T.92..., S.6... S/S Vibratory Conveyor: CBH
GIACOMO TORESANI S.P.A. MILAN, ITALY Tortellini Machine: MT 265A, MT 135A, MT 8A, MT 10A Sheeter Kneader: SFA-415A, SFA/300A, SFA/600A, SFA/610A, SFA/140 Ravioli Machine: MR 265A, MR 135A, MR 540A, RR-230 Lasagne, Cannelloni, Manicotti: LC/200/3 Mixer: N-100, GR. IM/2000-S	TRI-CANADA, INC. BUFFALO, NEW YORK S/S Kettles: TO-150, TO-200, TO-250, TO-300, TO-400 Cover: TCL-C2800-4047 Chute: TLC-2800-4048 Basket: C-2800-4049-R1-R2 S/S Rotary Pump: ND	TRI-CLOVER, INCORPORATED KENOSHA, WISCONSIN Valve: 761 Air Operated Valves: Series 161, 162, 171, 262, 361, 371 Pump (Sanitary): PR, PRE, PRED Tri-Flo Centrifugal Pump: C-Series, SP-Series Pressure Gauges: 54C28-X, 54C30-X Magnetic Traps: A55, A55 MP Bi-Metallic Dial Thermometer: 54-B52-X Flo-Verter: 64-L72 Tri-Blender: F....MD-B..S In-line Filter: FM.... with filtering media B, C, D, & E Filter and Strainer: Mainstream SEF, SES, SEB Series Centrifugal Pumps: Tri-Flo Series
TORREY SERVICIOS CORPORATION SAN NICOLAS, MEXICO Meat Grinder: M-12, M-22, M-32		TRIDAK DIVISION OF INDICON, INC. BROOKFIELD, CONNECTICUT Valve: 775SS
TOSCO CORPORATION HARRISBURG, PENNSYLVANIA Tumbler: "Tosco" ST-40, ST-500, ST-1000		TRIDYNE PROCESS SYSTEMS SOUTH BURLINGTON, VERMONT Weighing System, F108
TORSION BALANCE COMPANY CLIFTON, NEW JERSEY Table Scale: TO-SS		TRIGON ENGINEERING LTD. HAMILTON, NEW ZEALAND Vacuum Packaging Machine: RM572,
TOTALCOMP, INC. FAIRLAWN, NEW JERSEY Scale: T-80		
TOTAL FILTER TECHNOLOGY, INC. HARVARD, MASSACHUSETTS Filter: 5C10A	TPA, INCORPORATED BALTIMORE, MARYLAND L Sealer: 1000	
TOTAL QUALITY CORPORATION BRANTFORD, CONNECTICUT Fluoroscopic Unit: BS160C	TRANSCOM, INC. BURNSVILLE, MINNESOTA Seal (Direct product contact): 17233 VB, 17253 TB	
TOTE SYSTEMS BEATRICE, NEBRASKA Tote Bins, Dry Products Only: 311501 Tilt for Tote Bins: SHGA	TRAULSEN AND COMPANY COLLEGE POINT, NEW YORK Refrigerator: DR-ADR3-32WUT Flash Freezer: GLT-132-WUT-FF	

RM331	TURBO REFRIGERATING COMPANY DENTON, TEXAS Ice Maker: BAR-56, BF285CA, 2000 SCW, 2000 SCA, 2000 SCAR, 4000 SCW, 4000 SCA, 4000 SCAR Ice Machines: BF..R, BF..SC, BF..SCA, BF..SCAR, BAR... BAR..LR, SBF..R, SBF..SC, SBF..SCA, SBF..SCAR, SBAR... SBAR..LR Ice Rakes: 202..... Plate Chillers: HTD..... Ice Machine: SCF..R, SCF..SC, SCF..SCA, SCF..SCAR, SCAR... SCAR..LR, CF..R, CF..SC, CF..SCA, CF..SCAR, CAR.., CAR..LR, TIGAR..., TIG...SC, TIG...SCE, TIG...SCER Hydraulic Ice Rakes: CB.. Flat Water Pan	Trim Tables: NTT-(...) Meat Lug: CSL-8 S/S Tables: SSBT-...., SSTT-...., SSMT-...., SSTS-...., SSTS-.... Plastic Meat Lug: CSL-8 Plastic Product Platters (Trays): CSP...W S/S Ledge Tray Cart: WLS, NLS Cart: NCD-...H Carts: NKC, NLD S/S Meat Trays: DSS..., DSS.... Carts: NKW-...SU, NKW-...KD Lugs: PLG-.
TRIGON PACKAGING CORPORATION REDMOND, WASHINGTON Vacuum Packaging Machine: FIP-50X70 W3, RM-571		RON UNGER ENGINEERING VENTURA, CALIFORNIA Piston Filling Machine: 1200-R
TRI-METALIST, INC. CRESTWOOD, ILLINOIS Incline Screw Conveyor: TM-2000 Meat Scales and Bagger: EM-6500 Conveyor: TM-2500 CO2 Distribution Cone (use with an acceptable hood and exhaust system): TI-600 S/S Stuffing & Linking Table: TM-7000 Cleated Flat Belt Conveyor: TM-3500 Take-Away Conveyor: TM-3600 Flat Belt Conveyor: TM-3700 Delumper: TM-8000		UNIFLOW MANUFACTURING COMPANY <u>KOLD-DRAFT DIVISION</u> ERIE, PENNSYLVANIA Bin Extension Sleeves (Add-on): GBN-210-S/S, GBN-290-S/S, GBN-...-S/S Ice Cube Machines: GT301A-S/S, GT301W-S/S, GT401A-S/S, GT7AN2-S/S, GT7WN2-S/S, GT-401W-S/S, GT401R-S/S, GT-402A-S/S, GT-402W-S/S, GT503A-S/S, GT503W-S/S, GT402R-S/S, GT503R-S/S, GT603A-S/S, GT603W-S/S, GT603R-S/S, GB401A-S/S, GB401W-S/S, GB401R-S/S, GB402A-S/S, GB402W-S/S, GB402R-S/S, GB503A-S/S, GB503W-S/S, GB503R-S/S, GB603A-S/S, GB603W-S/S, GB603R-S/S, GB1003A-S/S, GB1003W-S/S, GB1003R-S/S, GB1204A-S/S, GB1204W-S/S, GB1204R-S/S, GB1205A-S/S, GB1205W-S/S, GB1205R-S/S Ice Storage Bins: GBN-240-S/S, GBN-310-S/S, GBN-450-S/S, GBN-550-S/S, GBN-740-S/S, GBN-760-S/S, GBN-1200-S/S, GBN-1800-S/S, GBN-...-S/S, GBN-...-S/S, GTN-200-S/S, GTN-350-S/S, GTN-480-S/S, GTN-130-S/S, GTN-...-S/S Flake Ics Machine: FT-...-SS, FB-...-SS Ice Machines: FB1302A-SS, FB1302W-SS, FB1302R-SS, FB2602R-SS, FT701, FB1302, FB2602, FT701A-SS, FT701W-SS, FT701R-SS, FB2602A-SS, FB2602W -SS
TRIPLE F INC. FRENCHVILLE, PENNSYLVANIA Convection Ovens: "Polycuiser" 635, 856, 1256, 1656, 2056, 6.35, 6.56, 8.56, 12.56, 16.56, 4.53, 6.53, 20.56		TYLER POULTRY SUPPLY COMPANY, INC. TYLER, TEXAS Giblet Pump: TPS-03
TRIPLE/S DYNAMICS DALLAS, TEXAS Vibratory Conveyors: TSD-...-....		TYLER SUPPLY COMPANY TYLER, TEXAS Oil Sac Cutter: TPS-1990
TRI-STATE METAL WORKS, INC. VAN BUREN, ARKANSAS Conveyor: 210, 410, 411, 412, 413, 414 Dual Conveyor (Meat Press): 1201 Meat Press Conveyor: 1200, MP-....		TYSON FOODS, INC. CUMMING, GEORGIA Product Conveyor: TFUC-....
TRITIAUX FLEURUS, BELGIUM Agitated Tank Mixer: CRI-3000-.. Conveyor Filter: FLO-...-CU		TYSON METAL PRODUCTS PITTSBURGH, PENNSYLVANIA Polycuiser Convection Oven: 635
TSS/CEL-TEC SYSTEMS, INC. ATHENS, GEORGIA Overhead Sizing System: PC-101 Weighing Hopper: 2001/5/2S	- U -	UCC CORPORATION NEW BERLIN, WISCONSIN Conveyor Module: ULTOP UCC....
TUCHENHAGEN NORTH AMERICA, INC. MILWAUKEE, WISCONSIN In-Line Instruments: "Varivent" TPI-....-144, TOO-....-144, TOB-....-144, TOS-....-144, TWO-....-144, TWS-....-144, TMI-....-144, TMN-....-144, TMR-....-144, TTM-....-144, TTN-....-144, TTR-....-144 Shut-Off Valves: Varivent N,U Shuttle Valves: Varivent W,X Double Seat Valves: Varivent D,K Double Seat Shuttle Valves: Varivent Y Sanitary Control Valve: Varivent A		UHRDEN, INC. SUGAR CREEK, OHIO Cart & Drum Dumper: TD-F, THD-F, TC-F
UIMCO EQUIPMENT COMPANY NEW HOPE, MINNESOTA Piston Filler Depositor: T-3224 Piston Fillers: TC-...-., TS-...-.... Mixer Agitator: TPA		ULTIMATE SYSTEM INC. BOCA RATON, FLORIDA Patty Machine: ULTIMATE II
U-MEC FOOD PROCESSING EQUIPMENT HAYWARD, CALIFORNIA Vacuum Tumbler: 1120-S		ULTIMATE TECHNOLOGY, INC. PIPESTONE, MINNESOTA Patty Machine: Ultimate AF-3600
UNARCO COMMERCIAL PRODUCTS (FORMERLY UNARCO FOOD HANDLING) DIV. OF UNARCO INDUSTRIES, INC. OKLAHOMA CITY, OKLAHOMA Meat Preparation Tables: NMT-(...) Boning Tables: NBT-(...)		UNILOK, BELTING DIVISION OF GEORGIA <u>DUCK & CORDAGE, MILLSCOTTDALE, GEORGIA</u> (Belts with cotton carcasses must have edges sealed with an acceptable compound.) Belts (Food Contact) White, Tan, Mint, Green: PVK 70, PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK 150 PCXMSK, PVK 100 CT, PVK 120 CT, PVK 150 CT, PVK 75, V 100, V 200, V 300, VK 90 PCXMSK, VK 120 PCXMSK, VK 150 PCXMSK, VK 200 PCXMSK, PVK 100 PCXMSK, PVK 180 PCXMSK, PVK 225 PCXMSK, PVK 900 PFC

Belts (Packaged Product Only) White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RTXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400 Belts (Food Contact): UP-90/00, UP-120/00, PVK 125 PCXMSK, PVK 170 CXC, PVK 200 CXC, PVK 250 CXC, PVK 90 MSKYPFS, PVK 90 CT, PVK 125 CT Belting: RL-PVC-...-PCXBB, RL-TPU-...-PCXBB Belt (Food Contact): White PVK...CXC, FR/OR/SC Belt: RL-N2-90, R1-N3-135	Vacuum Tumbler: U-Mec 1120 USAC TRADING CO. COLD SPRING, KENTUCKY Vertical Hog Skinner: VSM-100 UNION STEEL PRODUCTS ALBION, MICHIGAN S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400, 400 UNIROYAL, INC. MIDDLEBURY, CONNECTICUT Belts (Food Contact): Little Giant: White, Black, Tan, Green, Burnt Orange Food Flex: White, Black, Tan, Green, Burnt Orange Food Flex II: White, Black, Tan, Green, Burnt Orange Us Flex: White, Black, Tan, Green, Burnt Orange General Purpose: White, Black, Tan, Green, Burnt Orange (Belts with cotton carcasses must have edges sealed with approved sealant.) UNISOURCE PACKAGING COMPANY DANIELSON, CONNECTICUT Packaging Machine: P Formapack Machine: 330, 420 UNITED INDUSTRIES INC., A.J. FISH OVEN COMPANY, BELOIT, WISCONSIN Rack Oven: "Turbo-Flo" TFE UNITED SCALES OF AMERICA CLIFTON, NEW JERSEY Single Beam Scale: 4801-S Dial Bench Scale: 6510-S, 6520-S, 4811-S, 4812-S, 4813-S Bench Weigh-O-Gram: 4832-S, 4833-S Vu-Weigh Scale: 6550-S, 6560-S Weigh-O-Gram Scale: 6570-S UNITED UTENSILS COMPANY PORT WASHINGTON, NEW YORK Hopper Bin: "Mule"-. Hopper Bin w/Stand: "Mule"-S.. Butterfly Valve: V-.. Rectangular Butterfly Valve: VR-.. UNIVERSAL PACKAGING, INC. HOUSTON, TEXAS Vertical Form, Fill, Seal Packaging Machine: Mark....-. UNIVERSAL VACUUM SYSTEMS, INC. LONG ISLAND CITY, NEW YORK Vacuum Packaging Machine: "Vinny Vac" UV-., UV-., UV-... URSCHEL LABORATORIES VALPARAISO, INDIANA Tenderizer: T-T Slicer: CC, OV Slicer: S-A, HS-A (Slicer is not acceptable for processing hard frozen meats due to possibilities of metal contamination from broken blades.) Comitrol (w/Impellers-61682, 61733, 61757): 2100 Comitrol (w/Impeller-60374): 3600	Comitrol (w/Accepted Impeller): 3640, 3660, 3675, 3650 Transverse Cut Slicer: "0" Bias Cut Slicer: "OC" Dicers-Not acceptable for processing frozen meats due to possibility of metal contamination from broken blades: G-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, HX-A, GX-A comitrol: 1300, 1500, 1800, 1400, 1700, 3000 Dicer: J9-A Comitrol Processor: 5600, 9300 Meat Dicer:M (Not acceptable for processing hard frozen meats due to possiblity of metal contamination from metal blades.) USI AGRI BUSINESS NEW HOLLAND, PENNSYLVANIA Chicken Thigh Skinner: CTS-1 U.S. STEEL CORP. PITTSBURGH, PENNSYLVANIA Plastic Pail U.S. CLIP CORP. MUNDELEIN, ILLINOIS "Poly-Clip" Machines: SCD, SCH, DCH, DCD, SCA, FCA, DCE-3, ECD Vacuumizer: 1 Shrinker: SK... Vacuum Clip Machine: VCK.... Val-U-Clipper: LC-90 Clipper: "POLY CLIP SYSTEM" LC-90 U.S. STEEL SUPPLY, DIV. U.S. STEEL CORP., TAYLOR, MICHIGAN S/S Belt (without hinge clips): Flex-Grid S/S Flat Wire Belts: USD-2 (1X1 Mesh), USD-3 (1/2X1 Mesh) U.S. TYMPANITE COMPANY DEDHAM, MASSACHUSETTS Cutting Board UTENSCO PORT WASHINGTON, NEW YORK S/S Stac-Pac Tub S/S Vertical Tanks w/o Agitator and/or Baffles: VT-... S/S Drums S/S Vertical Tank: VT-38 Plastic Cone Bottom Tank (Natural Color): CC-30 Gal, CC-55 Gal Plastic Cylindrical Tank (Natural Color): CF-5 Gal to CF-82 Gal Plastic Drum (Natural Color): GP Plastic Drum Liner (Natural Color): TDL, SDL Plastic Pickle Tank (Natural Color): 100 Plastic Rectangular Tanks (Natural Color): R12x6, 12x12, 12x15, 12x24, 15x15, 15x18, 15x24, 18x18, 18x24 Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal Plastic Trucks (Natural Color): 37, 40, 72, 96, 144 Palletvat: 175, 200, 230, 260 S/S Trucks: 28, 28C, 19, 50, 68, 86 Tote Box: TB
 UNIMACO INC. MANHASSET, NEW YORK Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B		
 UNION CARBIDE CORP. CHICAGO, ILLINOIS Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP Bacon Slicer: Hylox Ham Stuffer: 700 Freezer: Kryos Precision Sizer: 400C, 400 Series F Precision Sizer w/Loop Device: 400 Series FL Liquid Nitrogen Freezer: CFF..., DFF26-Series Evacuator: 910A, 911 Bagger: 900-A, 901, 902 Poultry Bagger: 1200 Transfer System: 503 Casing Article Adapter: 403B LN2 Batch Chiller: ...5, ...5S Bonewrap Dispenser: 980 Stuffing Horn Assembly: 500 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600 High Speed Bagger: 912, 922 Bagger: 905		
 UNIQUE DESIGN FOOD EQUIPMENT, INC. MASPETH, QUEENS, NEW YORK Meat Ball Former: 1001 G		
 UNITED MECHANICAL & METAL FABRICATORS, INC. HAYWARD, CALIFORNIA Mixer Blender w/Dual Paddles: 320 Series Direct Pivot Vat Dumper: 1018 High Style Vat Dumper: 1019 Tower Loader: 1017 Screw Conveyor: 1020		

Tote Box Cover: TBC	"Alpina" Continuous Stuffer: 1010 "Blonco Risco" Stuffer: BR.... "Blonco" End Discharge Mixer: 200ED, 5000ED "Blonco" High-Speed Knife Grinder: 150, 170, 200 Vacuum Sausage Stuffer: "SAFOS" 2N/HP, "SAFOS" 2N/H End Discharge Mixer: 2000 ED	VIATRAN CORPORATION GRAND ISLAND, NEW YORK Pressure Transmitter: 050, 150, 250, 350, 351, 353, 354
<u>UTILICON</u> FORESTVILLE, CALIFORNIA Turntable: STT Twin Turntable: TTT		VIBRA SCREW, INC. TOTOWA, NEW JERSEY Vibrating Feeder: LBB-3-25
- V -		
<u>VAC-AIR INC.</u> MILWAUKEE, WISCONSIN Vacuum Lifting Machine Nozzle: DCV-1, DCV-2 Lung & Kidney Removal Nozzle: VA Turkey Hock & Neck Knife: TK Hock & Neck Knife: BAK, BAK-H Vent Cutter: VAV (This is with the understanding that surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or a solution of 20ppm residual chlorine at point of use.) Lung Removal Nozzle: VA-SLN Air Scissors : BAK-S Oil Gland Cutter: VA-OGC	<u>VALLEY VIEW MFG. COMPANY</u> DALLAS, TEXAS Multiuniform Food Machine: 1 & 2 Count-Stack Machine: 2	<u>VI-CON, INC.</u> PORTLAND, OREGON Vibrating Conveyor: C-70
	<u>VALMEC INC.</u> FENTON, MICHIGAN Transfer Conveyors: 200, 201, 202 Take Away Conveyor: 203	<u>VICTOR BALATA TEXTILE & BELTING CO.</u> EASTON, PENNSYLVANIA Belts (Food Contact): Supreme-100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC Pl20 Belts (Fully Packaged Product): Victor 475 White or Black, Victor Green Teflon, Multi-V, Victor LF, Victor Tan Incline, Victor Pyramid Rufftop, Easton Whitecote, ROH Ruff Top, PT Ruff Top Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.) Belts (Food Contact): PVC-90-CFWX, PVC-120-CFWX, PVC-150-CFWX
<u>VACUDYNE CORPORATION</u> CHICAGO HEIGHTS, ILLINOIS Vacuum Cooker/Cooler: VCC-... <u>VAC PAC, INC.</u> BALTIMORE, MARYLAND Bag Sealer: "Microwelder" 1185	<u>VALMONT CORPORATION</u> GRASS VALLEY, CALIFORNIA Food Processors, FM-....T, CH-....T	<u>VAN'S INTERNATIONAL</u> SILVER SPRING, MARYLAND Low Voltage Electronic Stimulator: K02 Electric Stimulator: KO-1
	<u>VANMARK CORPORATION</u> CRESTON, IOWA Hydrolift (For Vegetables Only): 41	<u>VAN'S INTERNATIONAL</u> SILVER SPRING, MARYLAND Low Voltage Electronic Stimulator: K02 Electric Stimulator: KO-1
	<u>W. B. VAN NEST COMPANY</u> EXCELSIOR, MINNESOTA Conveyor: FHC1-.... Boning Table: FHC-....	<u>VANMARK CORPORATION</u> CRESTON, IOWA Hydrolift (For Vegetables Only): 41
<u>VAC-U-MAX</u> BELLEVILLE, NEW JERSEY Pneumatic Conveying Equipment (Dry product only). Pinch Valve Assembly: M1901-2.5 Purge Valve Assembly: M1905-2.5 Vacuum Pump Assembly: M1701-10 Cartridge Intake Filter Assembly: M1606-12X2.5 Screw Feeder Assembly: M1409-4 22" Dia. Multifilter Assembly: M1611-2224 and M1611-2236 Dust Collector Assembly: M1621 Filter Separator w/Frame: M1508-0622 Bag Dump Station: M1406 Rotary Valve Assembly: M1909-6 6X22 Receiver Assembly: M1507-0622 Bulk Bag Unloader Assembly: M1408 Flo-Thru Adapter: M1405-2.55, M1401-2.5	<u>VARIAN COMPANY</u> PALO ALTO, CALIFORNIA Micro-Wave Oven: CSS-120-3000	<u>VICTORY</u> PLYMOUTH MEETING, PENNSYLVANIA S/S Air Blast Freezer: BFIS-1D-S3, RCIS-2D-S3, RCIS-1D-S3 S/S Rapid Thaw-Storage Refrigerator: TRIS-3D-S S/S Air Blast Freezer: BFIS-2D-S3
	<u>VECTORS OF MADISON</u> MADISON, WISCONSIN Smokehouse Cooker: SH-....-.... Brine Chill: BC-..T..TN	<u>VARIAN COMPANY</u> PALO ALTO, CALIFORNIA Micro-Wave Oven: CSS-120-3000
	<u>VELTEN & PULVER INC.</u> CHICAGO RIDGE, ILLINOIS Conveyor: Linklok "Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM...., 2447-MM.... 3-Way Flex Conveyor: (Packaged Product Only) 2697-MM	<u>VECTORS OF MADISON</u> MADISON, WISCONSIN Smokehouse Cooker: SH-....-.... Brine Chill: BC-..T..TN
<u>VALENTINE EQUIPMENT CO. INC.</u> OAKLAND, CALIFORNIA Mixers: 1,000-10,000 lbs., 150, 250, 450, 700 Continuous Feed Grinder: "Blonco" Type I, Type III Ham Tumbler: 700, 1200, 2500 "Blonco" S/S Screw Conveyor: 678.. "Blonco" Guillotine Decanner: DBA Hi-Dumper: 168 Picklejector: SSP2614 Twine Linker: RS... S/S Luncheon Meat Slicer: 2000 Scale and Conveyor: 1857 Tipper Casing Applier: 1055	<u>VIATEC PROCESS/STORAGE SYSTEMS</u> (FORMERLY PROCESS EQUIPMENT CORPORATION), BELMING, MICHIGAN S/S Holding Tank (Open Top): OVC..., OVC..., OVC-.... S/S Holding Tank (Open Top): OVS..., OVS..., OVS-.... Fiberglass Holding Tank (Closed Top): CVS-..... Fiberglass Holding Tank (Open Top): OVS-..... "Low Profile" Half Round Cooker/ Cooler/Mixer/Blender: HR..., HR..., HR-...., JHR..., JHR-...., JHR-.... Ball Valve: BF-100 Tank Kettle: JOVC...	<u>VIKING PUMP COMPANY</u> CEDAR FALLS, IOWA S/S Pump (Sanitary): AK-500, AK-510, AK-4500. AK-4510, KK-500, KK-510, LL-4500, LL-4510 Stuffer Pump: LV-2522, LV-2523
		<u>VILTER MANUFACTURING CORPORATION</u> MILWAUKEE, WISCONSIN Nugget Ice Machine: VIM 25-RA
		<u>L. VIRGINI INDUSTRIES, INCORPORATED</u> LASALLE, (QUEBEC), CANADA Smoker/Cooker: V-2
		<u>VISIONON LIMITED</u> CAMBRIDGE, ENGLAND Lean/Fat Analyzer: 100 Belt (Food Contact): E10/MV1/V10
		<u>VISKASE CORPORATION</u> CHICAGO, ILLINOIS Bagger: 905A Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP Bacon Slicer: Hylox Ham Stuffer: 700 Freezer: Kyros

Precision Sizer: 400-C, 400 Series F	Flat and Profile Belts (Food Contact): .L...(Brown), .LW...(Light Blue), .O...(Orange), .M...(Red), .MW...(Beige), .H...(Yellow), .HW...(White), .W...(White), .HP...(Red)	SS-..., ST-... Electric Convection Ovens: I ET....., I GT....., I RET....., I RGT..... S/S Heavy Duty Gas Ranges: 1.78....., 1.78..... Open Top Ranges: PVC-3.-S/S, PVC-3.X-S/S, 6527-S/S S/S GAS Range: 1.7856A, 1.7854A, 1.785372A Food Steamers: VL, VL-A, VS-A Oven: ET8 Electric S/S Braising Pan: G-...., E-... S/S Griddle: 9...L, 9...R Steamer: SQ-24-2G S/S Mixer: FM-80T, FM-30 Gas Convection Oven: SG-..... Stock Pot Range: VSPR-18, SPR40, 6527, SPR100 Open Burner Gas Range: 7856AB, H56 Char Broiler: M7809B, HMCB51 Fryer with Filter: SPGR-1F1 S/S Cooking Ranges: 24L, 36L, 48L, 48IL, 60L
Precision Sizer w/Loop Device: 400 Series FL		
Liquid Nitrogen Freezer: CFF-..., DFF26-Series		
Evacuator: 910A, 911		
Bagger: 900-A, 901, 902		
Poultry Bagger: 1200		
LN2 Batch Chiller: ...5, ...5S		
Bonewrap Dispenser: 980		
Stuffing Hovin Assembly: 500		
Automatic Sizer: "Shirmatic" 405H, "Shirmatic" Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600		
High Speed Bagger: 912, 922		
Bagger: 905		
Automatic Sizer: "Shirmatic" Series A, 404		
Automatic Sizing Machine: "Shirmatic" 404		
Automatic Sizer: "EZ"		
High Speed Chubber: "Shirmatic" 407		
VISUAL THERMOFORMING, LTD.		
LACHINE, QUEBEC, CANADA		
Rotary Blister Sealer: M-2F, DS-4F, DS-6F, SDS-4F, ESDS-4F		
VITA-AIRE PROCESS COMPANY		
MILWAUKEE, WISCONSIN		
Ultraviolet Device: Lamps must be used in accordance with Part 7, para. 716(b) of the Meat and Poultry Inspection Manual.		
VNE CORPORATION		
JANESVILLE, WISCONSIN		
Butterfly Valve: A		
HENRY VOGT MACHINE		
LOUISVILLE, KENTUCKY		
Tube Ice Machine: 1500-.1, 1800-.18, 2500-.2, 3000-.30, 4000-40, P118-.118, P218-.218, P24-.24, P34-.34, HE10-.1., HE20-.2., HE30-.3., HE40-.4.		
VOGT INC.		
CLAWSON, MICHIGAN		
Ham Pumper: Concure		
VOLPI AND SONS MACHINE CORP.		
SOLBROOK DIVISION		
EAST FARMINGDALE, NEW YORK		
IMA TORTELLINI MACHINE: MGT 250		
Tortellini Machines: MGT..P/..., AA...		
Ravioli/Tortellini Machines: MGC..P/..., R/N....		
Sheeter/Kneaders: SA..., CA...		
VOLTA INTERNATIONAL USA, INC.		
FAIRFIELD, NEW JERSEY		
Belts (Food Contact): Volta-M, Red, Volta-W, White		
Belts (Food Contact): Volta-FH, White, Yellow		
Belts (Food Contact): Volta-L (Brown), Volta-L (white)		
Belts (Food Contact): Volta L, LW, MW		
Belt (direct food contact): O-(Orange), HP-(Red)		
VOTATOR DIVISION CHEMETRON CORP.		
LOUISVILLE, KENTUCKY		
Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated		
Votator Gravity Filler: G-... Votator Turba-Film Processor: 42-216-401137-B01		
VOURGANAS & ASSOCIATES		
CHATSWORTH, CALIFORNIA		
Bail Container: BC2416-6		
VUE-TEMP INCORPORATED		
TURLOCK, CA		
Gun and Hopper Feed: 210		
VULCAN-HART CORP.		
LOUISVILLE, KENTUCKY		
Griddle (Gas Fired): Series 800		
S/S Kettles: GL-..., GS-..., GT-..., EL-..., ES-..., ET-..., SL-....		
WALKER STAINLESS EQUIPMENT COMPANY		
NEW LISBON, WISCONSIN		
Mixing Tank: 320 Gallons		
S/S Processing Tanks: PZ-...., PZ-CB-...., PZ-K-....		
Heat Exchanger: Heater S-4734		
THE WARREN RUPP HOUDAILLE PUMP COMPANY		
MANSFIELD, OHIO		
Sanitary Sandpiper Pump: SSA2-A		
Double Diaphragm Pump: SSB1-A, SSB2-A, SSB3-A, SSB3-M		
Sanitary Sandpiper Pump: SET1-A		
Pump: Set 1-1/2-A, SET2-A		

Freezing Conveyors: 700	Conveyor: CB-500, TR-500	WINNIPEG, CANADA Vacuum Packaging Machine: SWISSVAC SYSTEMATIC
WHITE CAP DIV. CONTINENTAL CAN COMPANY, INC., CHICAGO, ILLINOIS	WILEY MFG. COMPANY LOS ANGELES, CALIFORNIA	WIRE BELT COMPANY OF AMERICA WINCHESTER, MASSACHUSETTS
Capping Machine: VELJG, VELJ, VDMLG, VDMLHG, VELHG, VFLJG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D, 20R46E	Pump: 6000 Continuous Stuffer: 3000, 6000 S/S Smoke Cage: Nesting & Box Type Ham Mold Press: Oval	S/S Belt (Food Contact): Flat-Flex 90 1/4 Turn Conveyor: FT-S, FT-S1
Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D		
Head Spacer (For product packed in brine or water only): 5R15		
WHITE MOP WRINGER COMPANY TAMPA, FLORIDA	WILFAB METAL CORPORATION ROCKY MOUNT, NORTH CAROLINA	WIRE CONVEYOR BELTS EASTON, MARYLAND
Plastic Containers (Food Contact): 7720, 7732, 7744	S/S Table, WP..., EWP..., SB, WP..., SB	Dura-Flex Belt: M22 (For Packaged Product Only)
Plastic Lids (Food Contact): 7721, 7733, 7745	S/S Table w/Cutting Boards, WC..., WC..., SB, EWC..., EWC..., SB	
WHITLEY'S ENTERPRISES INC. COOKIT DIVISION, WILSON, NORTH CAROLINA	S/S Cooler/Freezer Racks: WCR..., WCR...W (for packaged product only.)	WIRE MESH PRODUCTS, INC. YORK, PENNSYLVANIA
Cooker: OTC...TBW		S/S Wire Mesh Belt: B-36-36-18-SS, B-42-27-14, B-60-60-18
WHITNEY PROCESSING PACKAGING CORP. NEEDHAM, MASSACHUSETTS	WILKERSON CORPORATION ENGLEWOOD, COLORADO	WIREMATION INDUSTRIES, INC. LANCASTER, PENNSYLVANIA
Mesulect Search Heat (For Metal Detection System): FD	Air Filters, microalescers: M55, M10, M26, M42	S/S Mesh Belts (Food Contact): PB-24-20-16, PB-36-20-12, PB-36-30-16, PB-48-32-16, PB-48-48-16, PB-48-48-19, PB-60-60-18
Checkweigher: "Quikchek" QC-100, "Datachek" 387932		
Metal Detection Units: HS-2, HS-3		
HERMAN WIEGAND GMBH RASDORF, WEST GERMANY	WILLCOX & GIBBS INC. NEW YORK, NEW YORK	WISCO INDUSTRIES, INC. OREGON, WISCONSIN
Loop Tying Machine: Hangfix B-20	Spur Pallet: Non-Color-Coded	Wrapping Machine: "Deli-Wrap" 630
WILCOX MFG. COMPANY NEEDHAM, MASSACHUSETTS	DON WILLIAMS EQUIPMENT CO. BELMONT, CALIFORNIA	WIXON, USA, INC. MILWAUKEE, WISCONSIN
Datachek Checkweigher: 387932 Type DCV200	Bagging Machine: "Bagit" PR-1	Sausage Dip Tank: DTC, DTS
WILCOX MFG. COMPANY STOCKTON, CALIFORNIA	WINGER BOSS COMPANY OTTUMWA, IOWA	WLM PLASTICS, INC. SEYMOUR, WISCONSIN
Trough Conveyor: STC-0117	Conveyor Table: D-2772-3	Thermoplastic Pillow Block Bearing: 1010
Flat Pan Conveyor: SFPC-0117	S/S Mold: A-2480	
Screw Conveyor: SSC-0119	Scalding Tank	
Wire Mesh Conveyor: SWMDI-0117	S/S Curing Vat: D-2600	
Bean Hopper: BH-0119	Raw Material Bin: 2722	
Spiral Freezer Conveyor: LSH-ST	S/S Conical Hopper: C-2758, C-2758-2	
Metal Detector Conveyor: MD 1565	Batching Conveyor: BC-....	
WILDEN PUMP AND ENGINEERING COLTON, CALIFORNIA	Conveyor: BC-....	
Foodmaster Pump: M8/SP/FG/FG/FG	Breaking & Boning Table: B-...., BT-....	
WILDER MFG. COMPANY PORT JERVIS, NEW YORK	Double Trough Conveyor: 2796	
Portable Machine Stand: 175-179, 475-479	S/S Raw Material Bin: RBM-100, RBM-200, RBM-300	
WILEVCO INC. WATERTOWN, MASSACHUSETTS	S/S Belt Breaking Conveyor: 2860	
Automatic Batter Mixers: Series V, Series VI	S/S Hindfoot Saw: HF-18	
Series V Reserve Tank: 30U	S/S Belly Roller: BR-...	
Reserve Tank Assembly: Series VI	S/S Jowl Roller: JR-24	
"Cryolator" Swept Surface Heat Exchangers: 3X6, 4.5X6, 5.3X6	S/S Shoulder Saw: SS-29	
Automatic Batter Mixers: Series V-PD, VI-HD	S/S Circular Knife: FB-20	
TONY WILEY COMPANY DAWSONVILLE, GEORGIA	S/S Table: A, B, C, C-1, C-2	
Poultry Marination Tumbler: MT-100	S/S Hog Head Spike Table: HST-....	
	S/S Hog Head Spike Conveyor: HHSC-....	
	S/S Eviscerator Conveyor: EC-....	
	S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180 F. water.)	
	S/S Shoulder Saw: SS-29	
	S/S Circular Knife: FB-20	
	S/S Table: A, B, C, C-1, C-2	
	S/S Hog Head Spike Table: HST-....	
	S/S Hog Head Spike Conveyor: HHSC-....	
	S/S Eviscerator Conveyor: EC-....	
	S/S Viscera Pan Inspection Conveyor: VPC-.... (Sanitized with 180 F. water.)	
	WINPAK, LTD	

Twin Shaft Mixer/Grinder: TSMG 400/140	M-2	Concentric CO2 Applicator (With suitable exhaust system), 771001, 810203
Inclined Screw Conveyor: 300, 400	Continuous Vacuum Fillers: KF250, KF650	Standard CO2 Applicator (With suitable exhaust system), 5X12B, 5X12B, 5X12BF, 5X12I, 5X12IF
Horizontal Screw Conveyor: 250	Automatic Double Clip Machine: DKF 18/15	Conical CO2 Applicator (With suitable exhaust system) 5-6X12B, 5-6X12BF
Vertical Screw Conveyor: 250		Standard CO2 Applicator (With suitable exhaust system). 780605
Twin Shaft Mixer: TSMA/....	WOLVERINE CORPORATION	
Grinder: SFG-....., SFG-....., UNI	MERRIMAN, MASSACHUSETTS	
Grinder Universal: C-200	Conveyorized Cheese Melter: SB-3.0-051, SB	
Mixer/Grinder: 600/200		
Microcutter: 250	WOLVERINE CORPORATION	
Belt Conveyor: BC-.../..., BCA-...	METHUEN, MA	
Twin Shaft Mixer Vacuum: TSMV-....	Conveyorized Meat Cooker: SB-.....	
Portioning Device: "Free Flow"	Conveyorized Oven/Cooker: "JET	
Self-Feeding Hopper: SFH-.....	ZONE".....	
Emulsifier: "Emulcoflow" CAP-1	WOLVERINE WORLD WIDE INC.	
Lifting Device: DKH-.	ROCKFORD, MICHIGAN	
Pickle Injector: "Bone-In" MIB., MIB.., MIB..S	Double Side Hog Skinner: VPS	
Meat Massager: DK-..	Single Side Hog Skinner: S20U	
Pickle Injector: MI., MI.S	Hog Skinner: VDS	
Lifting Device of Chute: DKHC-.	Flesher: P-278	
Tenderizer: IT-.., PE-...	Hog Skinner Machine: P-105	
Vacuum Ham Press: MP-.	Exeter 50 Flasher: P-2102	
Boning Line Conveyor: BL-., BL-..		
Exit Conveyor: IT-.C	WOMACK INTERNATIONAL, INC.	
Meat Slicer: 80K	NOVATO, CALIFORNIA	
Block Hoist: "Wolfking"	S/S Disk Filter: 100-S	
Frozen Block Cutter: C-300		
Belt Conveyor: BCB-.....	WOODMAN COMPANY, INC.	
Meat Tenderizing Machine: "Belam" CMM-...	DECATUR, GEORGIA	
Deboxing Table:X....	Clipper Packaging Machine: VGP-MP,	
Press Tower: "Scanio" PT-1	VVF-MP, NW-MP, VGF-MP	
Ham Demoulder: "Scanio" DM1/...	Packaging Machine: FWDP-8 (MP), FWDP-16 (MP), "Profitmaker"	
WOLF RANGE CO.	PS-1025 VII-MP	
COMPTON, CALIFORNIA	Polaris Bagmaker: 1	
Stock Pot Range: SPR-18	WORCESTER CONTROLS	
WOLFTEC, INC.	WEST BOYLSTON, MASSACHUSETTS	
HIGHLAND, NEW YORK	Ball Valve: ...WK4466-....	
"Loma" Metal Detector: 3S, 3F, 3S-P	Ball Valve (3 Way):	
Electrically Operated Diverter Valve: ARV-60, ARV-100	...TWK4466-.....	
Alpine Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500	WORLD CONTAINER CORP.	
Alpine Clipping Machine: DK-1060	EAGAN, MINNESOTA	
Automatic Vacuum and Stuffer: "Alpina" KF-1140	Collapsible Combo Bin (w/suitable liner): Keeper II	
Piston Stuffer: "Alpina" EWF 30-1150	WRAPPING MACHINERY CO.	
Sausage Casing Wash Machine: WB-550	FRANKSVILLE, WISCONSIN	
Bacon Press: SP-840	Plastic Sealer: 4	
Cutter Mixers: "Alpina" PB200-1150, PB330-1150, PB540-1150	"PackRite" Meat Sealer:	
Vacuum Cutter Mixers: "Alpina" PBV200-1110, PBV330-1110, PBV540-1110	Poly-Motor-Jaw	
Automatic Vacuum Filler & Stuffer: KF-1071	WRH INDUSTRIES, LTD	
Pickle Injector: N15..-LS/K	RIVERSIDE, RHODE ISLAND	
Brine Mixing and Chilling Unit: Myac Type LM-800/1000, Myac Type LM-.../....	Air Flow Sani-Tray (For smoking or drying product only): BB-10V	
Brine Chilling Unit: Myac Type LK-200/400, Myac Type LK-.../...	WRIGHT MACHINERY COMPANY, INC.	
Quick Curing Press: Myac Type -450/650, Myac Type-.../...	DURHAM, NORTH CAROLINA	
Lifter: Myac Type 2900	Wright Counter: SS	
Chill Vacuum Mixer: Myac Type Max-3000/6000, Myac Type Max-.../...	Mon-O-Bag Weighing System: WM-S, WMV-8	
Vacuum Chamber Machine: Myac Type KM 120	Mon-O-Bag Volumetric Filler: WVF-S	
Automatic Stuffing Machine: HITEC	Bag Forming and Sealing Machine: BM-S	
	WSE, INC.	
	LAGRANGE, ILLINOIS	
	"On-The-Fly" CO2 Chiller-Blender: CB-30..	

- X -

XACTICS LTD.

SAINT JOHN, NEW BRUNSWICK, CANADA
Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED

TACOMA, WASHINGTON
Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.
YORK, PENNSYLVANIA

Flake Ice Machine: DER-26F-D

- Z -

ZARTIC, INC.

ROME, GEORGIA
Product Conveyors: JH..X.., JH..X..., JH...X....

"Z" BIRD POULTRY COMPANY

ROME, GEORGIA
Belting (Direct product contact): ARU/2E10 0+20 White (P)

ZESTI SMOKE

CROSSVILLE, TENNESSEE
S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL

QUEBEC, CANADA
Hide Puller: Z-871

E. F. ZUBER ENG. & SALES

MINNEAPOLIS, MINNESOTA
Stuffer: "E-Z Pakmobile" SS-75, SS-76 (Recirculated water replaced with fresh water every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.)
"EZ" Food Handling Cart: 1975
Automatic Stuffer (Water not to be

reused): S.S.
S/S Cooker: EZ 76-SS
Brine Adaptor: 78, 780S
Stuffer: E-Z Pak Mobile: P-83, S-83
E-Z Pak Portion Control Cover: PC-83
(Recirculated water replaced with
fresh water every 4 hours and will
contain no less than 20 ppm
residual chlorine at all times
during operations.)
Offal Handling Cart: "E-Z" 1986
E-Z Hydraulic Sausage Stuffer:
80020, EZ-1988
E-Z "Hardcoat" Cover: RCL-89
E-Z Lug: MT-89
S/S Cooker: 80043, 80044
E-Z Tumbler: 89



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